



ESTATE RESERVE 2010

THE ESTATE RESERVE IS THE 'SIGNATURE BLEND' OF GLENELLY. IT COMBINES THE RICH, SAVOURY CHARACTER OF SYRAH, RIPE FRUIT AND HINTS OF PEPPER-SPICE WITH THE SPECIFIC FLAVOURS OF CABERNET SAUVIGNON, BLACKBERRIES, CHERRIES, CASSIS AND FLORAL TONES.

IT IS SUPPORTED BY A FIRM TANNIN STRUCTURE WITH ELEGANT OAK INTEGRATION. THE PALATE ENTRY PRESENTS A TREMENDOUS CONCENTRATION OF FLAVOURS WITH A GREAT COMPLEXITY AND A FRESH LONG FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Post 2009 harvest temperature to January were higher than normal.

Cool conditions during berry set lead to loose bunches.

Berry size was smaller than other years.

December was characterised by a warm dry climate

Good analysis was achieved, especially pH.

Yield 7,5 Tons/HA. 50 Hl/Ha.

WINEMAKING

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks.

They were given a cold soak for three days before allowing the natural fermentation to start. Three pump-overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 18 months in French oak and racked on average every four months.

GRAPE VARIETIES

36% Syrah, 34% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot

PRODUCTION

13,333 cases – 80,000 bottles

ANALYSIS

Alcohol: 14.5% Vol.

pH: 3,69

Total Acidity: 5,5 g/L

Residual Sugar: 1.9 g/L

