



GLENELLY
STELLENBOSCH

GLASS COLLECTION CABERNET SAUVIGNON 2021

THIS VIBRANT STELLENBOSCH CABERNET REPRESENTS A BLEND OF DIVERSE PARCELS SOURCED FROM GLENELLY'S SLOPES, ENCAPSULATING THE ESSENCE OF THE SIMONSBURG MOUNTAIN. IT CARRIES A YOUTHFUL, LEAFY NATURE AND REMARKABLE PURITY, HIGHLIGHTING NOTES OF BLACKCURRANT PASTILLE FRUIT. LIVELY ACIDITY COMPLEMENTS THE WINE, WHILE SHOWING REFINED TANNINS THAT ARE THE HALLMARK OF THE GLASS COLLECTION WINES.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- The post-2020 harvest period experienced arid and hot conditions, leading to premature leaf shedding and inadequate carbohydrate reserve establishment.
- Rainfall arrived later than usual in the rainy season, starting at the end of May, which postponed the establishment of cover crops.
- Despite a wet winter, temperatures remained relatively mild, enabling a successful dormancy break.
- Bud break emerged 14 days behind schedule due to chilly and damp soil conditions, coupled with general climate trends.
- Flowering experienced mild weather, contributing to optimal fruit set.
- Abundant moisture in the soil played a role in the development of substantial, lush canopies.
- Veraison occurred later than usual and extended over a prolonged cycle due to the moderate climatic conditions.
- A notably cooler ripening season prompted a harvest delay of 2 weeks in comparison to 2020; however, the fruits achieved impeccable balance.

WINEMAKING

- The grapes were destemmed and lightly crushed into stainless steel tanks.
- The fermentation was allowed to start naturally, and 2 pump-overs were conducted daily to ensure optimal extraction.
- Post fermentation skin contact occurred for 2-3 weeks before undergoing gentle press.
- Matured in 300L French oak barrels for 12 months.

GRAPE VARIETIES

100% Cabernet Sauvignon

PRODUCTION

22,000 cases – 132,000 bottles

ANALYSIS

Alcohol: 14.26 % Vol.

Total Acidity: 5.4 g/L

pH: 3,64

Residual Sugar: 2,6 g/L

