



**GLENELLY**  
STELLENBOSCH

## ESTATE RESERVE CHARDONNAY 2021

THE ESTATE RESERVE CHARDONNAY DISPLAYS A BRIGHT CRISP COLOUR. A COMPLEX NOSE OF QUINCE, CITRUS PEEL, LIME AND BUTTERSCOTCH CARAMEL WITH HINTS OF PEAR DROP. THE PALATE IS LUSH, WITH POISE AND BALANCE, SHARP AND VIBRANT CITRUS AND MINERAL FLAVOURS LEADING THE WAY TO A LONG ROUND TEXTURED FINISH.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Post 2020 harvest was dry and hot. This led to early leaf fall.
- As a result, there was a poor establishment of carbohydrate reserves.
- Rain came later than anticipated, at the end of May and delayed cover crop establishment.
- Winter was very wet, although not cold. However, it was cold enough for dormancy to take place.
- Bud break occurred 14 days late due to cold wet soils and fluctuation in climate.
- Moderate weather later on, led to ideal flowering and fruit set and big, lush canopies developed as a result of moist soils.
- Veraison and ripening were also delayed by 14 days and took longer to finish their cycles due to moderate conditions.

### WINEMAKING

- The grapes were whole bunch pressed.
- The juice was transferred to new and second fill 500L blond toasted barrels after a brief settling.
- It was naturally fermented at various temperatures and left for 10 months on its lees.
- Total time in barrel was 11 months.

### GRAPE VARIETIES

100% Chardonnay

### PRODUCTION

8,037 cases – 48,225 bottles

### ANALYSIS

**Alcohol:** 12 % Vol.

**Total Acidity:** 5.81g/L

**pH:** 3.29

**Residual Sugar:** 1.49g/L

