



**GLENELLY**  
STELLENBOSCH

## GLASS COLLECTION CABERNET FRANC 2019

THE WINE HAS TREMENDOUS BRILLIANCE WITH A RICH AND BRIGHT INKY PURPLE COLOUR. THE NOSE ENTICES WITH ITS GARRIGUE CHARACTER OF DRIED THYME, OREGANO AND CAPE FYNBOS WITH A BACKGROUND OF WARM STONES. THE PALATE IS DOMINATED BY AROMAS OF DARK CHERRIES, BLUEBERRIES AND GRAPHITE THAT GIVES GREAT INTEREST. THE TANNINS ARE SILKY AND THE FINISH IS LONG AND SMOOTH.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Winter was cold and wet, helping with soil moisture after the 2018 drought.
- Although we had a cool spring, we still had good bud burst.
- Fluctuations in weather during flowering and berry set, resulted in loose, uneven bunches with small berries.
- Veraison started earlier than usual.
- Cool conditions during growing season led to uneven bunch ripening.
- However, much needed heat in February accelerated the harvest of the early varieties and evened out bunches.
- The harvest was challenging. Wet conditions at the end of February to the end of March meant that we had a long 3 weeks break in the harvest. This positively impacted us, increasing ripening time.
- The harvest was smaller than previous years but of high quality.

### WINEMAKING

- The grapes were lightly crushed into stainless steel tanks.
- The fermentation was done with natural, indigenous yeasts and a mixture of rack and returns and open pump overs.
- Post fermentation, skin contact was observed for a period of 2 to 3 weeks, followed by a gentle press.
- Malolactic fermentation occurred in French oak barrels.
- The wine was racked on average every 4 months and matured during 12 months.

### GRAPE VARIETIES

100% Cabernet Franc

### PRODUCTION

1,937 cases – 11,623 bottles

### ANALYSIS

**Alcohol:** 14.5 % Vol.

**Total Acidity:** 5,25 g/L

**pH:** 3,6

**Residual Sugar:** 1,74 g/L

