



GLENELLY
STELLENBOSCH

GLASS COLLECTION CABERNET FRANC 2020

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

- An exceptionally warm and dry spring resulted in good and even bud burst.
- The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous years.
- Good rainfall measured at around 100 mm towards the end of October was crucial to replenish the dry soil profiles and led to stress-free flowering and berry set.
- The moderate elements during the growing season as well as the seasonal rainfall at the start of the 2020 harvest, laid the foundation for a good harvest.
- Effective canopies promoted ripening in the early varieties, showing good acidity and sugar levels and harvested earlier than usual.
- Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late varieties, leading to great concentrations, structure, and desired alcohol levels. The early cultivars were therefore harvested much earlier.

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 747 cases – 4,482 bottles

ANALYSIS Alcohol: 14.5 % Vol. Total Acidity: 5,3 g/L pH: 3,49 Residual Sugar: 2.2 g/L

