



GLENELLY
STELLENBOSCH

GLASS COLLECTION CABERNET FRANC 2021

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

- 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 with wonderfully high natural acidities.

WINEMAKING

- The grapes were destemmed and lightly crushed into stainless steel tanks for fermentation.
- Fermentation takes place naturally with indigenous yeasts and optimal extraction is obtained by doing two pump-overs daily.
- Following alcoholic fermentation, the wine undergoes post-ferment maceration for 2 to 3 weeks on the skins.
- Malolactic fermentation occurs naturally in 300L French oak barrels.
- The wine is matured in barrel for 12 months, of which a small percentage is new, before being racked and prepared for bottling.

GRAPE VARIETIES

100% Cabernet Franc

PRODUCTION

1,400 cases – 16,800 bottles

ANALYSIS

Alcohol: 14.5 % Vol.

Total Acidity: 5,7 g/L

pH: 3,54

Residual Sugar: 2.0 g/L

