



GLENELLY
STELLENBOSCH

GLASS COLLECTION MERLOT 2020

THE GLASS COLLECTION MERLOT HAS A DARK RUDY RED COLOUR. IT DISPLAYS DARK FRUIT, CHERRY AND CHOCOLATE WITH HINTS OF SPICY PLUMS. THIS MERLOT SHOWS TREMENDOUS CONCENTRATION, RICHNESS AND GENEROUS FRUIT ON THE PALATE WITH FINE BUT WELL STRUCTURED AND BALANCED TANNINS TO EMBRACE IT ALL.

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 hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and rack on average every four months.

GRAPE VARIETIES

100% Merlot

PRODUCTION

7,064 cases – 42,387 bottles

ANALYSIS

Alcohol: 14.5% Vol.

Total Acidity: 5,2 g/L

pH: 3,56

Residual Sugar: 3 g/L

