



GLENELLY
STELLENBOSCH

GLASS COLLECTION MERLOT 2021

THE GLASS COLLECTION MERLOT BOASTS A DEEP RUBY-RED COLOUR AND OFFERS A MEDLEY OF DARK FRUIT, CHERRY, AND CHOCOLATE AROMAS, WITH HINTS OF SPICY PLUM. ITS PALATE REVEALS CONCENTRATED RICHNESS AND GENEROUS FRUIT, SUPPORTED BY WELL-BALANCED, STRUCTURED TANNINS.

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.

WINEMAKING

- The grapes were hand-picked, destemmed and lightly crushed before being transferred into stainless steel fermentation tanks.
- They were then subjected to a three-day cold soak before natural fermentation commenced.
- During fermentation, the tanks underwent two pump-overs daily and the wine was left on the skins after fermentation for an additional 2-3 weeks.
- The wine was matured in 300L French oak barrels for 12 months.

GRAPE VARIETIES

100% Merlot

PRODUCTION

3,500 cases – 42,000 bottles

ANALYSIS

Alcohol: 14.5 % Vol.

Total Acidity: 5,5 g/L

pH: 3,54

Residual Sugar: 2.2 g/L

