



**GLENELLY**  
STELLENBOSCH

## GLASS COLLECTION SYRAH 2020

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE AN INTRIGUING MIXTURE OF BOTH FLORAL TONES WITH SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY ALL SUPPORTED BY A FINE VELVETY TEXTURE.

### 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 bunches were sorted and placed whole into the tanks. The tanks were allowed to slowly start fermenting naturally with two to three pump overs a day taking place. Post fermentation, they were given three weeks of extended skin contact before being taken down to French oak barrels for malolactic fermentation. The wine stayed in the barrels for twelve months.

### GRAPE VARIETIES

100% Syrah

### PRODUCTION

2,649 cases – 15,894 bottles

### ANALYSIS

**Alcohol:** 14 % Vol.

**Total Acidity:** 5,7 g/L

**pH:** 3,54

**Residual Sugar:** 2.5 g/L

