



GLENELLY
STELLENBOSCH

GLASS COLLECTION

SYRAH

2021

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. AROMAS OF LEAFINESS, SPICE, AND DELICATE ROSE PETALS ARE SUPPORTED BY THE PRESENCE OF PRISTINE RED BERRY FRUIT.

THE MEDIUM-BODIED AND BALANCED PALATE SHOWCASES, FINE-GRAINED TANNINS WITH A SUBTLE INFUSION OF WHITE PEPPER AND CLOVE, ALL COMING TOGETHER HARMONIOUSLY.

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

- Blend of whole cluster, destemmed, and submerged cap fermentations.
- The tanks were allowed to slowly start fermenting naturally, receiving just two pump-overs daily, and subsequently, the skins were retained for a few weeks after fermentation.
- The maturation occurred in well-seasoned (mostly 5th and 6th use) 500L French oak barrels for a duration of 12 months.

GRAPE VARIETIES

100% Syrah

PRODUCTION

3,553 cases – 21,318 bottles

ANALYSIS

Alcohol: 14.08 % Vol.

Total Acidity: 5,2 g/L

pH: 3,63

Residual Sugar: 1,9 g/L

