



# GLASS COLLECTION UNOAKED CHARDONNAY 2022

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR WITH A SLIGHT GREEN HUE. THE WINE HAS COMPLEX AROMAS OF BLOSSOM, CITRUS PEEL AND LIMESTONE. ON THE PALATE THERE IS A BEAUTIFUL ROUND COMFORTING TEXTURE WITH WONDERFUL LENGTH AND INTENSE FRUIT COMPLEXITY.

## WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Following harvest 2021 the conditions were cool and dry, leading to later leaf fall than usual.
- Budding was even but occurred 7 days later than for the previous vintage.
- Continued low temperatures in spring, meant that flowering was delayed by 10 days.
- Significant rainfall had a challenging effect on flowering and berry set.
- Moderate temperatures throughout the early summer ensured a balanced growth.
- January and February were marked by dry and hot weather spell, with multiple heat spikes occurring over this period.
- However, even with those spikes, we did not see a significant acceleration in ripening.
- The yields were small but of high quality, and picking had to be timed carefully to ensure freshness in the resulting wines.

## WINEMAKING

- The grapes were lightly crushed and gently pressed.
- The juice was transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment from indigenous yeasts).
- The two tanks ran at different temperatures. One at 13 degrees and the other at 16 degrees.
- The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

## GRAPE VARIETIES

100% Chardonnay

## PRODUCTION

5,345 cases – 32,072 bottles

## ANALYSIS

Alcohol: 12.5% Vol.

pH: 3.17

Total Acidity: 5.87 g/L

Residual Sugar: 1.41 g/L

