



GLENELLY

STELLENBOSCH

GLASS COLLECTION

SYRAH

2015

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE A ALLURING MIX OF FLORAL TONES WITH SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY. THIS IS ALL WRAPPED IN A SOFT COMFORTING TEXTURE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Great year although “fast” (early harvest)
- Yields for Chardonnay were high
- Thanks to sufficient cold units, full dormancy break was achieved.
- Bud break occurred 2 weeks early
- Warmer days and cooler nights in December caused harvest to be 2 weeks early
- Low pH levels and good acids characterise the harvest

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 extended skin contact before being taken down to used French oak barrels for malolactic fermentation. The wine stayed in the barrels for twelve months.

GRAPE VARIETIES

100% Syrah

PRODUCTION

2,800 cases – 16,800 bottles

ANALYSIS

Alcohol: 14.% Vol.

pH: 3,6

Total Acidity: 5,6 g/L

Residual Sugar: 1,4 g/L

