



GLENELLY
STELLENBOSCH

ESTATE RESERVE CHARDONNAY 2023

THE ESTATE RESERVE CHARDONNAY DISPLAYS A BRIGHT CRISP COLOUR. A COMPLEX NOSE OF QUINCE, CITRUS PEEL, LIME, AND BUTTERSCOTCH CARAMEL WITH HINTS OF PEAR DROP. THE PALATE IS LUSH, WITH POISE AND BALANCE, SHARP AND VIBRANT CITRUS AND MINERAL FLAVOURS LEADING THE WAY TO A LONG ROUND TEXTURED FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Winter and spring were warmer and drier than usual, leading to earlier budbreak.
- Moderate and dry weather prevailed until early December.
- Two days of thunderstorms in December brought 120mm of rain, causing a late surge in vegetative growth.
- Additional canopy management was required, and veraison and ripening were delayed.
- January and February brought moderate and dry conditions, ideal for Chardonnay ripening.
- Higher pH levels were observed due to the late vegetative growth.

WINEMAKING

- The grapes were whole bunch pressed and settled without enzymes.
- The juice was transferred to 500L French oak barrels and a 5,100L Foudre, where fermentation occurred naturally.
- Due to higher pH level, the wine was left in barrel, on its lees, only for 6 months (normally 10 to 11 months) prior to racking, blending, and bottling.
- In total, only 12% new oak was used in the final blend and 43% of the wine completed malolactic fermentation.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

6,083 cases – 36,498 bottles

ANALYSIS

Alcohol: 13.3 % Vol.

Total Acidity: 5.58 g/L

pH: 3.56

Residual Sugar: 1.58 g/L

