



**GLENELLY**  
STELLENBOSCH

# GLASS COLLECTION

## SYRAH

### 2022

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 FRUITS. 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

- Following the 2021 harvest, the weather turned cooler and drier, prolonging the leaf cycle compared to usual seasons.
- Bud break occurred evenly but was delayed by seven days compared to the previous vintage.
- Spring saw persistent low temperatures, causing flowering to be postponed by around 10 days.
- Substantial rainfall during this period presented challenges to flowering and berry set.
- Despite these hurdles, moderate temperatures in early summer facilitated balanced vine growth.
- January and February witnessed a prolonged dry and hot weather spell, featuring intermittent heat waves.
- Ripening did not accelerate significantly despite the heat spikes during this period.
- While yields were modest, the resulting wines is of exceptional quality, careful timing during picking to preserve freshness was everything for this vintage.

#### WINEMAKING

- We use a combination of whole cluster, destemmed and submerged cap fermentations. The percentage of each dependant on the vintage and how each block is presenting during harvest.
- All tanks ferment naturally, with a maximum of 2 pump-overs per day. The wine was left on the skins for 1-3 weeks after fermentation.
- Maturation took place in well-seasoned 500L French oak barrels, mostly 5th and 6th use, for a duration of 12 months.

#### GRAPE VARIETIES

100% Syrah

#### PRODUCTION

6,240 cases – 74,900 bottles

#### ANALYSIS

Alcohol: 14.36 % Vol.

Total Acidity: 5,0 g/L

pH: 3,64

Residual Sugar: 2,2 g/L

