



GLASS COLLECTION UNOAKED CHARDONNAY 2023

THE GLASS COLLECTION CHARDONNAY DISPLAYS A BRIGHT, BRILLIANT COLOUR WITH A SUBTLE GREEN HUE. IT OFFERS A CRISP, REFRESHING PALATE THAT UNFOLDS INTO A DIVERSE RANGE OF CLASSIC FLAVOURS, INCLUDING CITRUS, WILDFLOWERS, AND GRILLED NUTS, COMPLEMENTED BY A DELICATE MINERAL 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 lightly crushed and gently pressed before being left to settle overnight.
- The juice was racked into stainless steel tanks, where fermentation began naturally with indigenous yeasts.
- Fermentation temperatures were carefully controlled, ranging between 14°C and 17°C.
- After fermentation, the tanks were topped up, and the wine was left on the lees.
- Occasional lees stirring was conducted to enhance texture and mouthfeel, but the wine was not allowed to go through malolactic fermentation to keep freshness.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

5,345 cases – 32,072 bottles

ANALYSIS

Alcohol: 13.08% Vol.

pH: 3.48

Total Acidity: 5.16 g/L

Residual Sugar: 1.41 g/L

