



GLENELLY
STELLENBOSCH

ESTATE RESERVE 2018

Glenelly Estate Reserve is the estate's signature red blend, based on the classic Claret blend from the 1700's. Rich cassis and mulberry with cedar and tobacco reveal cabernet as the backbone to this blend. On the mid palate, red and black cherry, accompanied by a hint of black pepper spice, highlight the syrah's contribution. Intense fruit flavours are layered with mocha, Christmas cake, sandalwood and leather, bringing complexity to the wine. Balanced by fresh, fruity acidity, the wine's firm tannins lead to a clean, dry finish, promising excellent ageing potential.

WEATHERCONDITIONS – Simonsberg, Stellenbosch

- Leaf fall occurred earlier than usual post-harvest due to limited water availability – this was the last year of the infamous Cape drought that stretched from 2015 - 2018.
- Winter was late to arrive, with warmer temperatures persisting through autumn and early winter.
- We received 20% less winter rain than the long-term average.
- A warm spring stimulated early cultivars to have even and fast bud burst.
- Shoot growth varied due to temperature fluctuations which necessitated intensive and careful canopy management.
- Small amounts of rain throughout the season prevented severe water stress.
- Night time temperatures were cooler during ripening, which lead to good colour and flavour development.
- Harvest started later than normal, but did speed up mid-season.
- On 13 February we saw large, unseasonal hail fall, but we fortunately had limited damage.
- A tricky vintage, but one that rewarded careful and thorough management in the vineyard and winery.

WINEMAKING

- The grapes were hand-picked, destemmed and lightly crushed into stainless steel fermentation tanks.
- They were given a cold soak for three days before allowing the natural fermentation to start.
- Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks.
- The wine was matured in 300L French oak barrels for 18 months.

PRODUCTION

10,380 cases – 62,280 bottles

GRAPE VARIETIES

52% Cabernet Sauvignon, 14% Cabernet Franc, 14% Syrah, 11% Merlot, 9% Petit Verdot.

ANALYSIS

Alcohol: 14.71 % Vol.

Total Acidity: 5,40 g/L

pH: 3,66

Residual Sugar: 2.40 g/L



AWARDS

5 stars (95 Points) – Platter's Wine Guide

94 Points – Decanter World Wine Awards

93 Points – Tim Atkin MW

91 Points – Robert Parker, Wine Advocate 2024