



GLENELLY
STELLENBOSCH

GLASS COLLECTION CABERNET FRANC 2022

THE WINE HAS TREMENDOUS BRILLIANCE WITH A RICH AND BRIGHT INKY PURPLE COLOUR. THE NOSE ENTICES WITH ITS GARRIGUE CHARACTER OF DRIED THYME, OREGANO AND CAPE FYNBOS WITH A BACKGROUND OF WARM STONES. THE PALATE IS DOMINATED BY AROMAS OF DARK CHERRIES, BLUEBERRIES AND GRAPHITE THAT GIVES GREAT INTEREST. THE TANNINS ARE SILKY AND THE FINISH IS LONG AND SMOOTH.

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

- The grapes were destemmed and lightly crushed into stainless steel tanks.
- The fermentation was allowed to start naturally, and 2 pump-overs were conducted daily to ensure optimal extraction.
- Post fermentation skin contact occurred for 2-3 weeks before undergoing gentle press.
- Matured in 300L French oak barrels for 12 months.

GRAPE VARIETIES

100% Cabernet Franc

PRODUCTION

1,450 cases – 8,700 bottles

ANALYSIS

Alcohol: 14.76 % Vol.

Total Acidity: 5.8 g/L

pH: 3,42

Residual Sugar: 1.8 g/L



AWARDS

- Tim Atkin MW 2025: 92 pts
- James Suckling 2025: 90 pts
- Platters, 4.5 Stars 90 pts
- James Suckling 2024: 90 pts