



GLENELLY
STELLENBOSCH

GLASS COLLECTION RED BLEND 2023

The Glass Collection Red Blend is refined and expressive, complemented by the spice and depth of the Syrah. The 2023 vintage reveals aromas of blackcurrant, dark cherry and ripe plum. Layered with hints of cedar, graphite, subtle spice and delicate herbal notes. The palate is elegant yet structured, with good concentration, finely integrated oak and beautifully balanced acidity.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Winter was warmer and drier than usual coupled with a warm and dry spring, budbreak generally occurred around a week earlier.
- Moderate and dry conditions persisted until two days of thunderstorms in the first week of December led to more than a 120mm of rainfall.
- The late, unseasonal, rain and thunder caused a massive surge in vegetative growth which necessitated additional canopy management.
- The late surge in growth also slowed veraison and ripening down in the earlier varieties, resulting in a later than normal start to harvest.
- Moderate and dry conditions throughout January and most of February created perfect conditions for ripening, especially for our early varieties like Chardonnay, Merlot and Cabernet Franc.
- Almost weekly rain fell from the last week of February until the end of harvest, creating very challenging conditions for the rest of harvest.
- Thus it was very much a season of two halves, before the rain and after the rain.
- The vintage saw one of the smallest crops in a decade.

WINEMAKING

- The grapes were destemmed and lightly crushed into stainless steel tanks for fermentation.
- Fermentation take place naturally with indigenous yeasts and optimal extraction is obtained by doing two pump-overs daily.
- Following alcoholic fermentation, the wine undergoes post-fermentation maceration for 2 to 3 weeks on the skins. Malolactic fermentation will naturally occur during this period.
- The wine is matured in barrel for 18months in 300L French oak barrels, with a small percentage new oak.

GRAPE VARIETIES

50% Cabernet Sauvignon, 17% Syrah, 15% Cabernet Franc, 14% Merlot and 4% Petit Verdot

PRODUCTION

5671 cases – 34028 bottles

ANALYSIS

Alcohol: 14.36 %

Total Acidity: 5.2 g/L

pH: 3.76

Residual Sugar: 2.1 g/L



AWARDS

93 Points – Tim Atkin MW