SECKFORD AGENCIES

GLENELLY

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

Vintage 2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.4	1.8
pH	**Acidity**
3.47	5.1

Glenelly's Glass Collection range of wines is inspired by estate owner May de Lencquesaing's private collection of antique glasses.

TASTING NOTE

The Glass Collection Chardonnay shows a wonderful array of lemon blossom, citrus and white-fleshed nectarine on the nose. This follows through to the palate, where the fruit sweetness is balanced with a beautiful line of acidity, providing great freshness. The finish is long and mineral.

VINTAGE CONDITIONS

A very early, cold and wet winter, with consistent rain and cold weather from the end of February. A slightly drier July and August, coupled with some warmer days in August, led to budbreak occurring 10-14 days earlier than normal. A massive 227mm of rain in September caused challenges for the flowering and fruit set of all early varieties, pushing the 2023 total to 980mm—one of the wettest years on record. From October onwards, there was very little to no rain until harvest. The months leading up to harvest were warm and very windy. Moderating growth significantly. A few heat spikes at the end of December and throughout January meant harvest came quickly, starting two weeks earlier than in 2023. Beautiful weather conditions throughout harvest provided wonderful ripening conditions. In summary, it was a warm, early vintage, with very small berries and loads of concentration.

VINIFICATION DETAILS

The grapes were hand-picked, destemmed and gently pressed. The juice was naturally settled, without the addition of enzymes, before undergoing spontaneous fermentation in stainless steel tanks. After fermentation, the tanks were topped, and the wine was left on its gross lees for 6 months, with occasional lees stirring adding weight and texture.

AWARDS

Tim Atkin MW: 90 pts
Wine Advocate: 90 pts
James Suckling: 90 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Dirk van Zyl	Bentonite/Egg	Screw top	Stellenbosch	No