SECKFORD AGENCIES

GLENELLY

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.4
pH	**Acidity**
3.17	5.8

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 has a bright and brilliant colour with a slight green hue, with complex aromas of blossom, citrus peel and limestone. On the palate there is a beautiful round comforting texture with wonderful length and intense fruit complexity.

VINTAGE CONDITIONS

Following harvest 2021 the conditions were cool and dry, leading to later leaf fall than
usual. Budding was even but occurred 7 days later than for the previous vintage. Continued low temperatures in spring, meant that flowering was delayed by 10 days and significant rainfall had a challenging effect on flowering and berry set. Moderate temperatures throughout the early summer ensured a balanced growth, with January and February marked by dry and hot weather spell, with multiple heat spikes occurring over this period. However, even with those spikes, there was not a significant acceleration in ripening. The yields were small but of high quality, and picking had to be timed carefully to ensure freshness in the resulting wines.

VINIFICATION DETAILS

The grapes were lightly crushed and gently pressed and the juice transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment from indigenous yeasts). The two tanks ran at different temperatures, one at 13 degrees and the other at 16 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

AWARDS

Platter: 94 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