SECKFORD AGENCIES

GLENELLY

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

Vintage 2021



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

Post 2020 harvest was dry and hot which led to early leaf fall. As a result, there was a poor establishment of carbohydrate reserves. Rain came later than anticipated at the end of May and delayed cover crop establishment. Winter was very wet, although not cold, but cold enough for dormancy to take place. Bud break occurred 14 days late due to cold wet soils and fluctuation in climate. Moderate weather later on led to ideal flowering and fruit set with big, lush canopies as a result of moist soils. Veraison and ripening were also delayed by 14 days and took longer to finish their cycles due to moderate conditions.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.2
pH	**Acidity**
3.3	5.6

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

Tim Atkin MW: 90 pts
James Suckling: 90 pts

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
Bentonite/Egg	Screw top	Stellenbosch	No