

**GLASS COLLECTION UNOAKED CHARDONNAY,
GLENELLY**

Vintage

2018



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 and complex aromas of citrus peel, ripe pear, quince and flint. On the palate there is a round, comforting texture with wonderful length and freshness, balanced by intense fruit complexity.

VINTAGE CONDITIONS

Post harvest leaf fall occurred earlier than usual due to limited water. Winter was warmer than usual, with only 80% of expected winter rainfall. A warm spring stimulated an even and fast bud burst in early cultivars, with varied shoot growth due to temperature fluctuations leading to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches although night time temperatures were cooler during ripening, which lead to good colour and flavour.

VINIFICATION DETAILS

The grapes were lightly crushed and gently pressed. The juice was transferred to two stainless steel fermenters where it underwent a spontaneous wild fermentation. The two tanks ran at different temperatures one at 13°C and the other at 18°C. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.1
pH	Acidity
3.31	6.2

ATTRIBUTES


Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Luke O'Cuinneagain



Fining Agent

Isinglass



Closure

Screw top



Region

Stellenbosch



Vegan

No