SECKFORD AGENCIES

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

GLENELLY

Vintage 2020



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 flint and citrus peel. On the palate there is wonderful length provided by the flintiness and intense fruit complexity.

VINTAGE CONDITIONS

The moderate growth season as well as the seasonal rainfall at the start of the 2020 harvest laid the foundation for a good season. The early cultivars showed good acidity and sugar levels, whereas the later cultivars delivered wines with good concentrations, structure and desired alcohol levels. An exceptionally warm and dry spring resulted in good, even bud burst. The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous season. Good rainfall, measured at around 100mm towards the end of October, was crucial to replenish the dry soil and to lay the foundation for good and stress -free flowering and berry set conditions. The 2020 harvest period was characterised by typical dry conditions and moderate temperatures.

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
12.5	1.4
pH	**Acidity**
3.37	6.0

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	Isinglass	Screw top	Stellenbosch	No