SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.5
pH	**Acidity**
3.55	5.7

Formerly known as Grand Vin Chardonnay, Glenelly's Estate Reserve is from vines planted in 2007, made in a complex mineral style with notes from barrel ageing.

TASTING NOTE

The Estate Reserve Chardonnay has beautiful aromas of citrus, quince and pear,
with hints of spice adding complexity. The palate is poised and well-balanced,
with great freshness. This is a Chardonnay filled with nuance and subtlety, beautiful texture and a lovely line of acidity.

VINTAGE CONDITIONS

Winter was warmer and drier than usual and continued into a warm and dry Spring, leading to earlier budbreak. Moderate and dry conditions prevailed until two days of thunderstorms in the first week of December resulted in 120mm of rainfall. The late, unseasonal rain and thunderstorms caused a massive surge in vegetative growth, necessitating additional canopy management. This late surge in growth slowed veraison and ripening, leading to a later start to harvest. Moderate, dry conditions throughout January and February provided ideal ripening conditions for Chardonnay. In general, higher pH levels than usual due to late vegetative growth.

VINIFICATION DETAILS

The grapes were hand-picked, whole bunch pressed and settled without enzymes. It was transferred to 500L French oak barrels and a 5100L Foudre, where fermentation occurred naturally. Because of the higher pH levels of the vintage, the wine was racked out of barrel after only 6 months and only 12% new oak was used in the final blend. In total, 43% of the wine completed malolactic fermentation.

AWARDS

Tim Atkin MW: 92pts
Platter: 93 pts
DWWA: Silver

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Dirk Van Zyl	Bentonite/Egg	Cork	Stellenbosch	No