SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	1.8
pH	**Acidity**
3.28	6.4

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 displays a bright crisp colour, a complex nose of quince, citrus peel, lime and butterscotch caramel with hints of pear drop . The palate is lush, with poise and balance, sharp and vibrant citrus and mineral flavours leading the way to a long round textured finish.

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 then significant rainfall had a challenging effect on flowering and berry set. Moderate temperatures throughout the early summer ensured a balanced growth and January and February were 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 whole bunch pressed and settled without enzymes then the juice was transferred to 500L French oak barrels and a 5,100L Foudre, where fermentation occurred naturally. The wine was left in barrel, on its lees, for 11 months prior to racking, blending, and bottling. In total, 20% new oak was used in the final blend and due to the lower natural acidity of this vintage, only 18% of the wine completed malolactic fermentation.

AWARDS

Tim Atkin MW: 92pts
Platter: 94 pts
Wine Advocate: 90 pts

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