SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2021



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

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 the establishment of crop cover. 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. Big lush canopies developed 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.

VINIFICATION DETAILS

The grapes were whole bunch pressed and the juice transferred to new and second fill 500L blond toasted barrels after a brief settling. It was naturally fermented at various temperatures and left for 10 months on the lees. Total time in barrel was 11 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	1.5
pH	**Acidity**
3.29	5.8

AWARDS

Tim Atkin MW: 92pts
Platter: 94 pts

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
Bentonite/Egg	Cork	Stellenbosch	No