SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.0
pH	**Acidity**
3.52	5.1

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 floral aromas with baked apple, singed citrus rind and toasted chestnuts. A harmony of apple notes, citrus, heather and spiced cinnamon butter are on the palate which is all supported by a vivid acidity. The flavours of pastry and toasted fruit linger to a mouth-watering finish.

VINTAGE CONDITIONS

The moderate growth season and rainfall at the start of the 2020 season laid the foundations for a good harvest. 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 fluctuation than the previous season. Good rainfall measured at around 100mm towards the end of October was crucial to replenish the dry soil profiles and to lay the foundation for stress free flowering and berry set conditions. The 2020 harvest period was characterised by typical conditions and moderate temperatures. Carried over effects from the heat during spring as well as effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

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 and then left for 10 months on its lees. Total time in barrel was 10 months.

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	Bentonite & Isinglass	Cork	Simonsberg Stellenbosch	No