SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.7
pH	**Acidity**
3.40	5.3

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 orange rind and warm toasted nuts. A harmony of notes of apple, mint, heather and spiced butter are on the palate which is all supported by a vivid acidity. The flavours of pie crust and toasted apple linger to a mouthwatering finish.

VINTAGE CONDITIONS

The winter was cold and wet which helped replenish soil moisture after the drought. Although Stellenbosch experienced a cool spring, bud burst was good, however the crop looked a little small after flowering. Veraison started earlier than usual, and cool conditions were followed by intense heat in early February which accelerated the ripening of the early varieties. Cool weather and good rainfall in March then slowed the ripening of the late varieties, giving a three-week break during harvest. The harvest was smaller than previous years but of very high quality.

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 11 months on its lees. Total time in barrel was 11 months.

AWARDS

DWWA: Silver
Neil Martin: 90 pts
Tim Atkin MW: 90 pts

ATTRIBUTES

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

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