SECKFORD AGENCIES

ESTATE RESERVE CHARDONNAY, GLENELLY

GLENELLY

Vintage 2018



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

VINTAGE CONDITIONS

Post harvest leaf fall occurred earlier than usual due to limited water. Winter was warmer than usual, with only 80% of expected winter rainfall. A warm spring stimulated an even and fast bud burst in early cultivars, with varied shoot growth due to temperature fluctuations leading to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches although night time temperatures were cooler during ripening, which lead to good colour and flavour.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.3
pH	**Acidity**
3.24	6.4

AWARDS

Tim Atkin MW 92 pts
Neil Martin: 91 pts
Veritas: Silver

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