

GLASS COLLECTION CABERNET SAUVIGNON, GLENELLY

Vintage

2019



Glenelly's Glass Collection range of wines is inspired by estate owner May de Lencquesaing's private collection of antique glasses.

TASTING NOTE

This youthful classic Stellenbosch Cabernet Sauvignon displays all the characteristics of the Simonsberg. Black and red fruit and very pure, with blackcurrant pastille fruit, tangy acidity and the fine tannins that are the hallmark of the glass collection wines.

VINTAGE CONDITIONS

Winter was cold and wet, helping with soil moisture after the 2018 drought. Although a cool spring, there was good bud burst. Fluctuations in weather during flowering and berry set, resulted in loose, uneven bunches with small berries and veraison started earlier than usual. Cool conditions during growing season also led to uneven bunch ripening, however, much needed heat in February accelerated the harvest of the early varieties and evened out bunches. The harvest was challenging with wet conditions from the end of February to the end of March meant a long 3 weeks break during harvest. This was a positive in that it increased ripening time. The harvest was smaller than previous years but of high quality.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.8
pH	Acidity
3.60	5.7

VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks and fermentation done with natural ambient yeast with a mixture of rack-and-returns and open pump-overs. Post fermentation skin contact occurred for 2-3 weeks before undergoing gentle pressing. Malolactic fermentation takes place in French oak barrels and racked on average, every 4 months. Matured during 12 months in oak.

AWARDS

Tim Atkin MW: 90 pts
Veritas: Gold

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Luke O'Cuinneagain		Screw top	Stellenbosch	Yes