

**GLASS COLLECTION CABERNET SAUVIGNON,  
GLENELLY**


Vintage

2018



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, pure fruit with blackcurrant pastille flavours, a tangy acidity and the fine tannins that are the hallmark of the Glass Collection wines.

**VINTAGE CONDITIONS**

Leaf fall occurred earlier than usual post-harvest due to limited water. Winter only cooled off later with higher than usual temperatures and only 80% of expected winter rainfall. A warm spring simulated early cultivars to have even and fast bud burst. Shoot growth was varied due to temperature fluctuations, which lead to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches. Night time temperatures were cooler during ripening, which lead to good colour and flavour. Harvest started later but sped up mid-season only to slow again due to rain showers. February brought a large hail fall, but Glenelly suffered limited damage.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.0	2.6
pH	Acidity
3.55	5.4

**VINIFICATION DETAILS**

The grapes were lightly crushed into stainless steel tanks. Fermentation was by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact followed for 2-3 weeks with gentle pressing. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and racked on average every four months.

**AWARDS**

Decanter: 93 pts

**ATTRIBUTES**

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Luke O'Cuinneagain	 Fining Agent None	 Closure Screw top	 Region Simonsberg Stellenbosch	 Vegan Yes