

GLASS COLLECTION CABERNET SAUVIGNON, GLENELLY

Vintage

2017



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.6
pH	Acidity
3.62	5.6

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Luke O'Cuinneagain



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes



GLENELLY

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

TASTING NOTE

This classic Stellenbosch Cabernet is comprised of various parcels from the slopes of Glenelly. Youthful, leafy and very pure, with blackcurrant pastille fruit, tangy acidity and fine tannins.

VINTAGE CONDITIONS

Winter was late, but cold enough to break dormancy. Very low rainfall led to extremely low soil moisture levels which meant that irrigation was key to relieving stress in the vineyard. A good spring led to good and even bud burst thanks to warm weather for the season with little to no rain. Although there were more bunches, the berries were smaller. The harvest was earlier than normal and larger than the previous year.

VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks, where fermentation took place as a result of natural yeasts with a mixture of rack and returns and open pump overs. Post fermentation, the wine stayed in contact with the skins for 2-3 weeks before being gently pressed. Malolactic fermentation occurred in French oak barrels (racked on average every 4 months) where the wine was aged for 12 months.

AWARDS

DWWA: Silver