SECKFORD AGENCIES

GLENELLY

GLASS COLLECTION CABERNET SAUVIGNON, GLENELLY

Vintage 2016

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

In 2016, Stellenbosch experienced a warmer summer with higher temperatures at night resulting in a shorter ripening period. Thanks to sufficient cold units, a full dormancy break was achieved and bud breaks occurred 2 weeks earlier. Relatively low pH levels and good acids characterise the harvest.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
pH	**Acidity**
3.67	5.7

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fined Using	Closure	Region	Vegan
Luke O'Cuinneagain		Screw top	Stellenbosch	Yes