

# GLASS COLLECTION CABERNET SAUVIGNON, GLENELLY



Vintage

2016



## TECHNICAL ANALYSIS

| Alcohol | Residual sugai |
|---------|----------------|
| 14.0    | 2.3            |
| рН      | Acidity        |
| 3.67    | 5.7            |

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

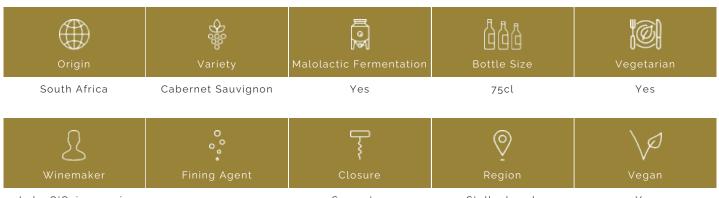
In 2016, Stellenbosch experienced a warmer summer with higher temperatures at night resulting in a shorter ripening period. Thanks to sufficient cold units, a full dormancy break was achieved and bud breaks occurred 2 weeks earlier. Relatively low pH levels and good acids characterise the harvest.

## 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.

AWARDS Platter: 4\*

#### **ATTRIBUTES**



Luke O'Cuinneagain Screw top Stellenbosch Yes