

**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

AWARDS

Platter: 4*

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