

GLASS COLLECTION CABERNET SAUVIGNON, GLENELLY

Vintage

2014



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

TASTING NOTE

The Glass Collection Cabernet Sauvignon offers a very complex nose with aromas of cassis, blackcurrant, cherry, a touch of spices and chocolate. The wine has a good tannin structure, perfect balance and length, with flavours of cedar, dried cherry and blackcurrant on the palate.

VINTAGE CONDITIONS

Rain in November and January meant that less irrigation was required, but disease pressure was higher and stricter controls needed. The high soil moisture content resulted in vigorous growth and canopy management was crucial. Fortunately ideal dry and moderate conditions reigned during ripening in late January and February and there was good flowering and berry set. Harvest was one week later than normal due to a late cold winter and cool spring. Wine quality is exceptional.

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
14.5	2.5
pH	Acidity
3.70	5.3

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Luke O'Cuinneagain



Fined Using



Closure

Screw top



Region

Stellenbosch



Vegan

Blank