SECKFORD AGENCIES

GLASS COLLECTION MERLOT, GLENELLY

GLENELLY

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
pH	**Acidity**
3.56	5.2

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 Merlot has a dark ruby red colour. It displays dark fruit, cherry and chocolate with hints of spicy plums. This Merlot shows tremendous concentration, richness and generous fruit on the palate with fine, but well-structured and balanced tannins to embrace it all.

VINTAGE CONDITIONS

An exceptionally warm and dry spring resulted in good and even bud burst. The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous years. Good rainfall measured at around 100 mm towards the end of October was crucial to replenish the dry soil profiles and led to stress -free flowering and berry set. The moderate elements during the growing season as well as the seasonal rainfall at the start of the 2020 harvest, laid the foundation for a good harvest. Effective canopies promoted ripening in the early varietals, showing good acidity and sugar levels and harvested earlier than usual. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late varietals, leading to great concentrations, structure, and desired alcohol levels. The early cultivars were therefore harvested much earlier..

VINIFICATION DETAILS

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks and given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, and they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and racked on average every four months.

AWARDS

Tim Atkin MW: 92 pts
James Suckling: 90 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	None	Screw top	Simonsberg, Stellenbosch	Blank