SECKFORD AGENCIES

GLASS COLLECTION MERLOT, GLENELLY

GLENELLY

Vintage 2019

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

Winter was cold and wet which helped to replenish the soil moisture after the drought of 2018. Although spring was cool, the vines still had good bud burst. Fluctuations in weather during flowering and berry set resulted in smaller berries. Veraison started earlier than usual. Cool conditions during growing season, meant that bunch ripening was varied. At the beginning of February, intense heat waves accelerated the harvest of the early varietals, followed by challenging on-and-off wet conditions throughout. Finally, a long 3-week break in rain, increased the ripening time, resulting in perfect sugar and acidity levels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.3
pH	**Acidity**
3.53	5.3

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
Veritas: Gold

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