SECKFORD AGENCIES

GLASS COLLECTION MERLOT, GLENELLY

GLENELLY

Vintage 2018



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 is a dark ruby red colour. It displays dark fruit, cherry and chocolate with hints of spicy plums. Tremendous concentration, richness and generous fruit on the palate combine with fine but well-structured and balanced tannins.

VINTAGE CONDITIONS

Leaf fall occurred earlier than usual post-harvest due to limited water. Winter only cooled off later with higher than usual temperatures and only 80% of expected winter rainfall. A warm spring simulated early cultivars to have even and fast bud burst. Shoot growth was varied due to temperature fluctuations, which lead to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches. Night time temperatures were cooler during ripening, which lead to good colour and flavour. Harvest started later but sped up mid-season only to slow again due to rain showers. February brought a large hail fall, but Glenelly suffered limited damage.

TECHNICAL ANALYSIS

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

VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks followed by fermentation with natural yeast and a mixture of rack and returns and open pump overs. There followed post-fermentation skin contact with gentle pressing 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

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	Yes