SECKFORD AGENCIES

GLASS COLLECTION MERLOT, GLENELLY

GLENELLY

Vintage 2017



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	**Acidity**
3.56	5.6

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

Winter was late, but cold enough to break dormancy. Very low rainfall led to extremely low soil moisture levels which meant that irrigation was key to relieving stress in the vineyard. A good spring led to good and even bud burst thanks to warm weather for the season with little to no rain. Although there were more bunches, the berries were smaller. The harvest was earlier than normal and larger than the previous year.

VINIFICATION DETAILS

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which 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: 91 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	Stellenbosch	Yes