

GLASS COLLECTION MERLOT, GLENELLY

Vintage

2017



GLENELLY



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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	Acidity
3.56	5.6

AWARDS

Tim Atkin MW: 91 pts

Veritas: Gold

ATTRIBUTES



Origin

South Africa



Variety

Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Luke O'Cuinneagain



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes