SECKFORD AGENCIES

GLASS COLLECTION MERLOT, GLENELLY

GLENELLY

Vintage 2016



Glenelly's Glass Collection range of wines is inspired by estate owner May de Lencquesaing's private collection of antique glasses.

TASTING NOTE

Merlot is the earliest-ripening red variety at Glenelly. The result is silky and floral with attractive red berry fruit, well-integrated oak and undertones of graphite, tea leaf and cedarwood. Elegant, long and balanced with a purity of
fruit.

VINTAGE CONDITIONS

Winter was late, but cold enough to break dormancy. The low rainfall led to low soil moisture levels which in turn created stress later in the season. An ideal spring led to good even bud burst, with warm weather from end-October to end-January. This resulted in restricted growth, smaller berries and lower bunch mass. Harvest was a week earlier than normal and smaller than in previous years.

VINIFICATION DETAILS

Fermentation by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation, there was skin contact for 2-3 weeks before it was pressed gently. Malolactic fermentation occurred in French oak barrels which were racked on average every 4 months; a total of 12 months' ageing took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.1
pH	**Acidity**
3.52	5.4

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain		Screw top	Stellenbosch	Yes