SECKFORD AGENCIES

# GLASS COLLECTION SYRAH, GLENELLY

GLENELLY

Vintage 2022




## 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 Syrah has a wonderful bright and rich colour with deep purple undertones. Aromas of leafiness, spice, and delicate rose petals are supported by the presence of pristine red berry fruits. The medium-bodied and balanced palate showcases, fine-grained tannins with a subtle infusion of white pepper and clove, all coming together harmoniously.

## VINTAGE CONDITIONS

Following the 2021 harvest, the weather turned cooler and drier, prolonging the leaf cycle compared to usual seasons. Bud break occurred evenly but was delayed by seven days compared to the previous vintage. Spring saw persistent low temperatures, causing flowering to be postponed by around 10 days. Substantial rainfall during this period presented challenges to flowering and berry set. Despite these hurdles, moderate temperatures in early summer facilitated balanced vine growth. January and February witnessed a prolonged dry and hot weather spell, featuring intermittent heat waves. Ripening did not accelerate significantly despite the heat spikes during this period. While yields were modest, the resulting wines is of exceptional quality, careful timing during picking to preserve freshness was everything for this vintage.

## VINIFICATION DETAILS

A combination of whole cluster, destemmed and submerged cap fermentations were used. The percentage of each dependant on the vintage and how each block is presenting during harvest. All tanks ferment naturally, with a maximum of 2 pump-overs per day. The wine was left on the skins for 1-3 weeks after fermentation. Maturation took place in well-seasoned 500L French oak barrels, mostly 5th and 6th use, for a duration of 12 months

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 14.4 | 2.2 |
| **pH** | **Acidity** |
| 3.64 | 5.0 |

## AWARDS

Vinous: 90 pts
Tim Atkin MW: 93 pts
Platter: 90 pts

## ATTRIBUTES

| Origin | Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
|---|---|---|---|---|
| South Africa | Shiraz (Syrah) | Yes | 75cl | Yes |

| Winemaker | Fining Agent | Closure | Region | Vegan |
| --- | --- | --- | --- | --- |
| Dirk van Zyl | None | Screw top | Simonsberg, Stellenbosch | Yes |