SECKFORD AGENCIES

GLASS COLLECTION SYRAH, GLENELLY

GLENELLY

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	**Acidity**
3.57	5.3

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. The aromatics of the wine are an intriguing mixture of both floral tones with spicy fruit. The palate expresses white pepper spice, spicy plum and dark berry all supported by a fine velvety texture.

VINTAGE CONDITIONS

Post-harvest, due to limited water, leaf fall occurred earlier than usual. Winter only cooled off later with higher than usual temperatures and only 80% of expected winter rain fell. A warm spring simulated early cultivars to have even and fast bud burst, shoot growth varied due to temperature fluctuations which lead to faster suckering and above average rainfall during flowering and berry set lead to unevenness between berries and bunches. Night-time temperatures were cooler during ripening, leading to good colour and flavour. Harvest started later but sped up mid-season and slowed later due to rain showers. 13 February brought a large hail fall, but fortunately damage was limited. A challenging and small harvest but the wines will prevail.

VINIFICATION DETAILS

The bunches were sorted and placed whole into the tanks to slowly start fermenting naturally, with two to three pump overs a day taking place. Post fermentation, they were given three weeks extended skin contact before being taken down to used French oak barrels for malolactic fermentation. The wine stayed in the barrels for twelve months.

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	None	Screw top	Simonsberg, Stellenbosch	Yes