SECKFORD AGENCIES

GLASS COLLECTION SYRAH, GLENELLY

GLENELLY

Vintage 2017



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

TASTING NOTE

Alluring aromas of floral notes and plum with hints of spicy fruit. The palate expresses white pepper spice, spicy plum and dark berries with a long, fresh finish.

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 bunches were sorted and placed whole into the tanks, which were then allowed to slowly start fermenting naturally with two to three pump overs a day. 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.

AWARDS

Tim Atkin MW: 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.5
pH	**Acidity**
3.65	5.0

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	Stellenbosch	Yes