SECKFORD AGENCIES

GLASS COLLECTION SYRAH, 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

The Glass Collection Syrah draws its inspiration from the northern Rhône. Juicy and fresh, with tasty plum and raspberry coulis notes racing through, lined with subtle black tea and graphite notes. Shows a pretty flash of spice through the finish with hints of jasmine.

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

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: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.7
pH	**Acidity**
3.66	5.2

ATTRIBUTES

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

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