

**ESTATE RESERVE RED BLEND, GLENELLY**
**Vintage**
**2017**

**GLENELLY**

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.5	1.7
pH	Acidity
3.58	5.3

Estate Reserve Red Blend (formerly Grand Vin de Glenelly) is the signature red wine of the estate, a blend of Shiraz, Cabernet, Merlot and Petit Verdot.

**TASTING NOTE**

Glenelly Estate Reserve is the signature red blend of the estate and is based on the classic claret blend from the 1700's. Rich cassis and mulberry with cedar and tobacco reveal cabernet as the backbone to this blend. On the mid palate red and black cherry accompanied by a hint of black pepper spice, highlights Syrah's contribution. Intense fruit flavours are layered with mocha, Christmas cake, sandalwood and leather, bringing complexity to the wine. Balanced by fresh, fruity acidity, the wine's firm tannins lead to a clean, dry finish, promising excellent aging potential. 64% Cabernet Sauvignon, 12% Merlot, 12% Syrah, 7% Petit Verdot, 5% Cabernet franc

**VINTAGE CONDITIONS**

Winter was late, but cold enough to allow dormancy of the vines. Low rainfall brought low soil moisture levels which led to managing stress in the vines later in the season. Luckily spring sprung with good, even bud burst. Warm weather, especially from the end of October to the end of January, resulted in restricted growth, smaller berries and lower bunch mass. The harvest happened a week earlier than anticipated and the yield was smaller than in previous years.

**VINIFICATION DETAILS**

The grapes were hand-sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation and matured for 18 months in French oak and racked, on average, every four months.

**AWARDS**

Tim Atkin MW: 94 pts  
Platter: 94 pts  
Vinous: 90 pts  
James Suckling: 90 pts  
Wine Advocate: 92+ pts  
Decanter: 92 pts

**ATTRIBUTES**

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



Winemaker

Luke O'Cuinneagain



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes