

ESTATE RESERVE RED BLEND, GLENELLY

Vintage

2015



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 our signature red blend, based on the classic claret blend of the 1700's. The 2015 vintage is made from 35% Cabernet Sauvignon, 30% Merlot, 15% Syrah, 10% Petit Verdot, 10% Cabernet Franc and offers plenty of ageing potential. Expect aromas of plum and cherry. Flavours of mulberry and blackcurrant leaf in the mid palate with hints of fresh herbs and rich tannins to support it all.

VINTAGE CONDITIONS

Thanks to sufficient cold spells, full dormancy break was achieved, encouraging the vines' health. Bud break occurred early in the season. Then warmer days but cooler nights in December created a high diurnal range but also speed up readiness of the crop. 2015 was a text book vintage but seen as "fast" and resulted in harvest starting 2 weeks earlier than the norm. Low pH levels and good acidity characterise the results of this harvest.

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

DWWA: Silver

Tim Atkin MW: 94 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.3
pH	Acidity
3.60	5.4

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Luke O'Cuinneagain	None	Cork	Stellenbosch	Yes