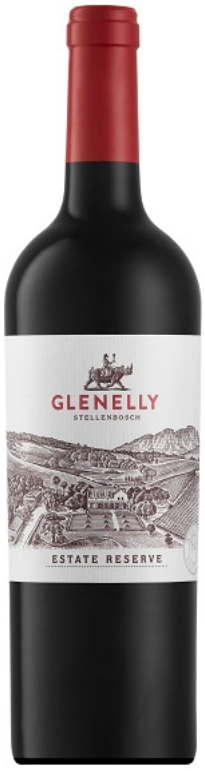
SECKFORD AGENCIES

GLENELLY

ESTATE RESERVE RED BLEND, GLENELLY

Vintage 2014



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

The 2014 vintage has rich powerful aromatics of fresh blackberries, blackcurrant, spicy plum and cedar. Bold and rich, with fine tannin supported by ripe fresh fruit and hints of spice combine with good oak integration, merging into a long fresh finish. 40% Cabernet Sauvignon, 19% Syrah, 18% Cabernet Franc, 18% Merlot, 5% Petit Verdot.

VINTAGE CONDITIONS

Flowering and berry set was good. Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required. Rain in November and January meant less irrigation, but disease pressure was higher and stricter controls were needed. Ideal dry and moderate conditions reigned during ripening in late January and February. A cooler March helped with hang time on the vine. Harvest was 1 week later than normal due to late cold winter. Stellenbosch had one off the wettest seasons in years, but wine quality is exceptional.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.7
pH	**Acidity**
3.66	5.3

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, then matured for 18 months in French oak and racked on average every four months.

AWARDS

DWWA: Silver
Neil Martin: 92 pts

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