

2013

ESTATE RESERVE RED BLEND, GLENELLY





TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.5 | 1.7 |
| pН | Acidity |
| 3.70 | 5.4 |



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 2013 vintage is all about elegance with underlying power. Bold aromas of blackberries, cranberry and blackcurrant are followed by hints of savoury, spicy plum with touches of cedar and floral tones. The palate entry has good richness with fine tannin supported by the ripe fresh fruit and hints of spice. Very balanced oak integration with a fresh long finish. A blend of 47% Cabernet Sauvignon, 23% Merlot, 15% Syrah, 11% Cabernet Franc and 4% Petit Verdot.

VINTAGE CONDITIONS

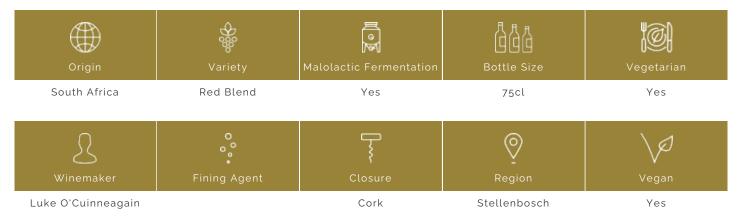
The 2013 harvest started two weeks later than normal. A prolonged winter into September followed by a cool spring meant a delay in bud burst by 14 days. However, cold and wet conditions helped with an even bud burst and meant the vines had enough water for the warm conditions later in the season. A warm November and moist soils lead to dense canopies which meant greater management was needed. Due to a warm dry December later cultivars ripened earlier and the earlier cultivars later, which lead to pressure in the cellar.

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 natural fermentation was allowed 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. Matured for 18 months in French oak and racked on average every four months.

AWARDS

Tim Atkin MW: 93 pts Neil Martin: 91 pts Platter: 4.5*



ATTRIBUTES