

GLASS COLLECTION CABERNET FRANC, GLENELLY

Vintage

2021



Glenelly released Glass Collection Cabernet Franc for the first time in 2014; previously, all their fruit was blended with other wines.

TASTING NOTE

The wine has tremendous brilliance to the rich inky purple colour. An energetic, tensile nose of wonderfully defined red fruit, sage, and savoury spice. The palate is very well balanced, taut and fresh, with fine tannins, a wonderful line of acidity and a harmonious finish with suggestions of graphite and spice.

VINTAGE CONDITIONS

Post 2020 harvest was dry and hot and this led to early leaf fall. The rain only started at the end of May and thus cover crop establishment was poor. Even though the winter was late, it was quite wet and there were sufficient cold units. Bud break was 14 days late due to cool early Spring conditions and cold, wet soils. Moderate weather over flowering and fruit set was ideal for berry and bunch formation. Big, lush canopies developed because of the moist soils and careful canopy management was necessary to ensure sufficient aeration and light penetration. The sustained cooler conditions ensured longer hang time and picking was delayed by 10 – 14 days resulting in a much cooler vintage, with slow, even ripening and great natural acidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.0
pH	Acidity
3.54	5.7

VINIFICATION DETAILS

The grapes were destemmed and lightly crushed into stainless steel tanks. Fermentation occurred naturally and optimal extraction was obtained by 2 daily pump-overs. After fermentation was complete, the wine was left on the skins for an additional 2-3 weeks, then matured for 12 months in oak.

AWARDS

Tim Atkin MW: 92 pts
Platter: 90 pts
DWWA: Silver 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Franc	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Luke O'Cuinneagain	None	Screw top	Stellenbosch	Yes