

GLASS COLLECTION CABERNET FRANC, GLENELLY



Vintage

2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.7
рН	Acidity
3.60	5.2

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 with a rich and bright inky purple colour. The nose entices with its garrigue character of dried thyme, oregano and cape fynbos with a background of warm stones. The palate is dominated by aromas of dark cherries, blueberries and graphite that gives great interest. The tannins are silky and the finish is long and smooth.

VINTAGE CONDITIONS

Winter was cold and wet, helping with soil moisture after the 2018 drought. Although a cool spring, there was good bud burst. Fluctuations in weather during flowering and berry set, resulted in loose, uneven bunches with small berries and veraison started earlier than usual. Cool conditions during growing season also led to uneven bunch ripening, however, much needed heat in February accelerated the harvest of the early varietals and evened out bunches. The harvest was challenging with wet conditions from the end of February to the end of March meant a long 3 weeks break during harvest. This was a positive in that it increased ripening time. The harvest was smaller than previous years but of high quality.

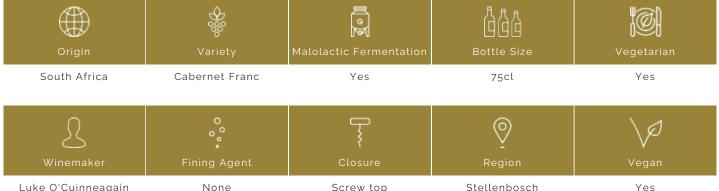
VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks and fermentation was done with natural, indigenous yeasts and a mixture of rack and returns and open pump overs. Post fermentation skin contact was observed for a period of 2 to 3 weeks, followed by a gentle press. Malolactic fermentation took place in French oak barrels. The wine was racked on average every 4 months and matured during 12 months.

AWARDS

Tim Atkin MW: 92 pts James Suckling: 90 pts

ATTRIBUTES



Luke O'Cuinneagain None Screw top Stellenbosch