

# GLASS COLLECTION CABERNET FRANC, GLENELLY



Vintage

2018



#### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.4
рН	Acidity
3.37	6.0

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

#### TASTING NOTE

This wine has tremendous brilliance to the rich inky purple colour bright colour. The nose entices with its garrigue character of dried thyme, oregano and cape fynbos, with black cherry and warm stones in the background. The palate is dominated by aromas of dark cherries, blueberries and graphite, which gives it great interest. The tannins are silky and the finish is long and smooth.

# VINTAGE CONDITIONS

Leaf fall occurred earlier than usual due to limited water, only 80% of expected rainfall. Winter cooled off later with higher than usual temperatures. A warm spring stimulated early cultivars to have even and fast bud burst. Shoot growth varied due to temperature fluctuations which lead to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches. Night time temperatures were cooler during ripening, which lead to good colour and flavour. Harvest started later but sped up mid-season and slow later due to rain showers. Mid February a large hail storm occurred but created limited damage. Despite the challenges and a small harvest, great wines were made.

#### VINIFICATION DETAILS

The grapes were lightly crushed and gently pressed and the juice transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment). The two tanks ran at different temperatures, one at 13 degrees and the other at 18 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

AWARDS

Tim Atkin MW: 92 pts

# **ATTRIBUTES**

