SECKFORD AGENCIES

GLASS COLLECTION CABERNET FRANC, GLENELLY

GLENELLY

Vintage 2016

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

TASTING NOTE

The Cabernet Franc comes from parcels higher on the slopes of the Simonsberg mountain, which shows in the concentration of the wine. Cherries and cranberries lead the way with dried herbs and minerality close behind. The tannins are refined and balance well with grass and graphite notes.

VINTAGE CONDITIONS

Winter was late, but cold enough to break dormancy. The low rainfall led to low soil moisture levels which in turn created stress later in the season. An ideal spring led to good even bud burst, with warm weather from end-October to end-January. This resulted in restricted growth, smaller berries and lower bunch mass. Harvest was a week earlier than normal and smaller than in previous years.

VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks, followed by fermentation by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation, there was skin contact for 2-3 weeks before it was pressed gently. Malolactic fermentation occurred in French oak barrels which were racked on average every 4 months; a total of 12 months' ageing took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.2
pH	**Acidity**
3.61	5.3

AWARDS

Tim Atkin MW: 91 pts
Neil Martin: 91 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