

ESTATE RESERVE CHARDONNAY, GLENELLY

Vintage

2018



GLENELLY



Formerly known as Grand Vin Chardonnay, Glenelly's Estate Reserve is from vines planted in 2007, made in a complex mineral style with notes from barrel ageing.

TASTING NOTE

The Estate Reserve chardonnay displays a wonderful bright, crisp colour. The nose has tones of quince, citrus peel, lime and butterscotch caramel with hints of pear drop. The palate is lush, with poise and balance, vibrant citrus and mineral flavours leading the way to a long, round, textured finish.

VINTAGE CONDITIONS

Post harvest leaf fall occurred earlier than usual due to limited water. Winter was warmer than usual, with only 80% of expected winter rainfall. A warm spring stimulated an even and fast bud burst in early cultivars, with varied shoot growth due to temperature fluctuations leading to faster suckering. Above average rainfall during flowering and berry set lead to unevenness between berries and bunches although night time temperatures were cooler during ripening, which lead to good colour and flavour.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.0 2.3

pH Acidity

3.24 6.4

VINIFICATION DETAILS

The grapes were whole bunch pressed and the juice transferred to new- and second-fill 500L blond-toasted barrels after a brief settling. It was naturally fermented and then left for 11 months on its lees. Total time in barrel was 11 months.

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Luke O'Cuinneagain



Fined Using

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No