

## ESTATE RESERVE CHARDONNAY, GLENELLY

Vintage

2017



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

Displays a pure, bright and fresh straw colour. The nose has tones of butterscotch vanilla and apple pie with hints of pear drop. The palate is lush with poise and balance and flavours of citrus and stone fruit which lead the way to a long, round, textured finish.

### VINTAGE CONDITIONS

Winter was late, but cold enough to break dormancy. Very low rainfall led to extremely low soil moisture levels which meant that irrigation was key to relieving stress in the vineyard. A good spring led to good and even bud burst thanks to warm weather for the season with little to no rain. Although there were more bunches, the berries were smaller. The harvest was earlier than normal and larger than the previous year.

### 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 10 months on its lees. Total time in barrel was 11 months.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.7
pH	Acidity
3.28	5.4

### 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