

## ESTATE RESERVE CHARDONNAY, GLENELLY

Vintage

2016



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

### 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

After the grapes were whole bunch pressed, the juice was 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.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.6
pH	Acidity
3.36	6.1

### ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic  
Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Luke O'Cuinneagain



Fined Using

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No