

GLASS COLLECTION UNOAKED CHARDONNAY, GLENELLY

Vintage

2019



TECHNICAL ANALYSIS

Alcohol

13.0

Residual sugar

2.0

pH

3.33

Acidity

5.4

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Luke O'Cuinneagain



Fining Agent

Isinglass



Closure

Screw top



Region

Stellenbosch



Vegan

No



Glenelly's Glass Collection range of wines is inspired by estate owner May de Lencquesaing's private collection of antique glasses.

TASTING NOTE

The Glass Collection Chardonnay has a bright and brilliant colour with a slight green hue and complex aromas of citrus peel, pear drop, stem ginger and honeysuckle. On the palate there is a round, comforting texture with wonderful length and intense fruit complexity.

VINTAGE CONDITIONS

The winter was cold and wet which helped replenish soil moisture after the drought. Although Stellenbosch experienced a cool spring, bud burst was good, however the crop looked a little small after flowering. Veraison started earlier than usual, and cool conditions were followed by intense heat in early February which accelerated the ripening of the early varieties. Cool weather and good rainfall in March then slowed the ripening of the late varieties, giving a three-week break during harvest. The harvest was smaller than previous years but of very high quality.

VINIFICATION DETAILS

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