

## GLASS COLLECTION MERLOT, GLENELLY

Vintage

2017



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 Merlot is a dark ruby red colour. It displays dark fruit, cherry and chocolate with hints of spicy plums. Tremendous concentration, richness and generous fruit on the palate combine with fine but well-structured and balanced tannins.

### 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 hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 12 months in French oak and racked on average every four months.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	Acidity
3.56	5.6

### AWARDS

Tim Atkin MW: 91 pts  
Veritas: Gold

### ATTRIBUTES

 Origin South Africa	 Variety Merlot	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Luke O'Cuinneagain	 Finning Agent None	 Closure Screw top	 Region Stellenbosch	 Vegan Yes