

ESTATE RESERVE RED BLEND, GLENELLY

Vintage

2016



Estate Reserve Red Blend (formerly Grand Vin de Glenelly) is the signature red wine of the estate, a blend of Shiraz, Cabernet, Merlot and Petit Verdot.

TASTING NOTE

Glenelly Estate Reserve is the signature red blend, based on the classic claret blend of the 1700's. The 2016 vintage is made from 43% Cabernet Sauvignon, 21% Merlot, 15% Syrah, 11% Petit Verdot, 10% Cabernet Franc and offers plenty of ageing potential. Expect aromas of plum and cherry. Flavours of mulberry and blackcurrant leaf in the mid palate with hints of fresh herbs and rich tannins to support it all.

VINTAGE CONDITIONS

Winter was late, but cold enough to allow dormancy of the vines. Low rainfall brought low soil moisture levels which led to managing stress in the vines later in the season. Luckily spring sprung with good, even bud burst. Warm weather, especially from the end of October to the end of January, resulted in restricted growth, smaller berries and lower bunch mass. The harvest happened a week earlier than anticipated and the yield was smaller than in previous years.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
pH	Acidity
3.64	5.3

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 the 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 and matured for 18 months in French oak and racked, on average, every four months.

AWARDS

Tim Atkin MW: 93 pts
Platter: 4.5*
DWWA: Silver
IWC: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Dirk van Zyl	None	Cork	Stellenbosch	Yes