

GLASS COLLECTION CABERNET FRANC, GLENELLY

Vintage

2017



Glenelly released Glass Collection Cabernet Franc for the first time in 2014; previously, all their fruit was blended with other wines.

TASTING NOTE

Deep, rich, bright colour. The nose entices with its garrigue character of dried thyme, oregano and Cape Fynbos, with black cherry and pencil lead in the background. The palate is dominated by aromas of dark cherries, blueberries and graphite, which gives it great interest. The tannins are silky and the finish is long and smooth.

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 lightly crushed into stainless steel tanks, followed by fermentation by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation, there was skin contact for 2-3 weeks before it was pressed gently. Malolactic fermentation occurred in French oak barrels which were racked on average every 4 months; a total of 12 months' ageing took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.5
pH	Acidity
3.48	5.8

ATTRIBUTES

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