

Glenelly Grand Vin de Glenelly 2007

Grand Vin de Glenelly is the signature red blend of the estate, the wine has a deep, dark, rich colour. The wine offers an elegant complex bouquet developing aromas of cassis, spicy plums with notes of toast in the background. The palate has a great intensity and concentration with fantastic freshness and fine elegant, but well structured tannins.

variety : Shiraz | 44% Shiraz, 31% Cabernet Sauvignon, 24% Merlot, 1% Petit Verdot

winery : Glenelly Estate Wines

winemaker : _

wine of origin : Simonsberg- Stellenbosch

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.8 ta : 5.2 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

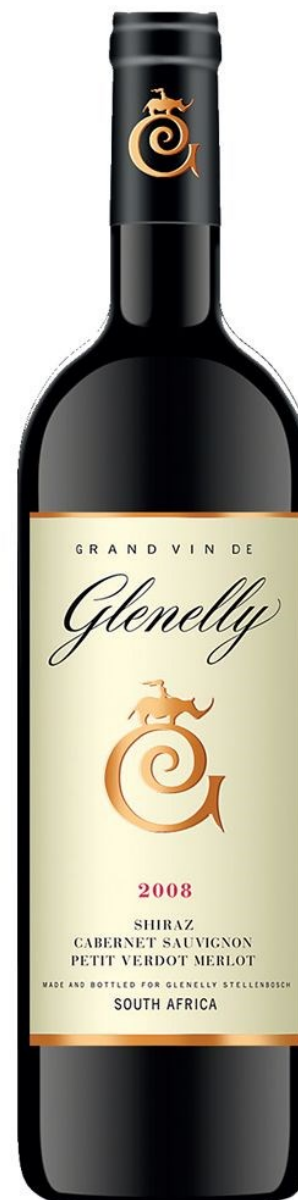
in the vineyard : • Cool wet winter after 2007 harvest.

- Early spring was cool, with wind and rain.
- Early summer was a normal temperature but had intermittent rain.
- February was cool with high rainfall.
- Budding was good and even.
- Cool, wet conditions in flowering caused loose bunches in Merlot and Shiraz, but lesser in Cabernet Sauvignon.

about the harvest: • Ripening was seven days later than usual.

- Wine quality was exceptional.
- Yield 6 Tons/HA. 40 HI/HA.
- Harvested by hand from early February to late March.

in the cellar : 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. Matured for 18 months in French oak and racked on average every four months.



Glenelly Estate Wines

Stellenbosch

021 809 6440

www.glenellyestate.com