

Glenelly Estate Glass Collection Cabernet Sauvignon 2009

The Glass Collection Cabernet Sauvignon develops a very complex nose with flavours of blackcurrant, cherry, a touch of spices and chocolate. The wine has a good tannin structure, perfect balance and length, with layers of flavour.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Glenelly Estate Wines

winemaker : _

wine of origin : Simonsberg- Stellenbosch

analysis : alc : 14,5 % vol rs : 1.5 g/l pH : 3.74 ta : 5.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : • Post 2008 harvest June to September were wet and cold.

- December was warm with drying January being cooler.
- From mid January to March was hot to very hot.
- Budding was good and even.
- Due to cold wet spring conditions the shoot growth was uneven.
- Flowering was good.

about the harvest: • Yield 7,5 Tons/HA. 50 HI/HA.

- Harvested by hand from early to late March.

in the cellar : The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact during 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Raked on average every 4 months. Matured during 12 months in oak. During the aging, the wine is clarified with natural egg whites and bottled later.



Glenelly Estate Wines

Stellenbosch

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