

Glenelly Grand Vin de Glenelly 2010

Grand Vin de Glenelly is the signature red blend of the estate. The wine has a deep, dark and rich colour. The wine offers a powerful complex bouquet developing aromas of cassis, spicy plums, dark cherry, vanilla, cedar and blond tobacco 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, which lead to a long luscious finish.

variety : Shiraz | 36% Shiraz, 34% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot

winery : Glenelly Estate Wines

winemaker : Luke O'Cuinneagain

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14,5 % vol rs : 2.16 g/l pH : 3.7 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Weather Conditions – Simonsberg, Stellenbosch

- Post 2009 harvest temperature to January were higher.
- Cool Winter ensured a good bud burst, it was 9 days early.
- Cool conditions during berry set lead to loose bunches.
- Berry size was smaller than other years.
- December was characterized by a warm and dry climate.
- Good analysis was achieved, especially pH.
- Good wine quality.

about the harvest: • Yield 4,5 Tons/ha. 31 Hl/ha.

- Harvested by hand from early to mid 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.

Production

14083 cases - 84498 bottles

Glenelly Estate Wines

Stellenbosch

021 809 6440

www.glenellyestate.com

