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Glenelly Grand Vin de Glenelly Chardonnay 2013

The Grand Vin Chardonnay displays a wonderful bright crisp colour. The nose displays vibrant lemon and lime zest, with hints of apple, pear drop, lychee and rose which overlays the minerality. The palate is lush, the creamy texture is underpinned with beautiful mineral notes and hints of toasted almond and vanilla. The finish is fresh with great minerality and has a nervous energy about it.

variety : Chardonnay | 100% Chardonnay
winery : Glenelly Estate Wines
winemaker : Luke O'Cuinneagain
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.6 g/l **pH :** 3.38 **ta :** 5.6 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Weather Conditions – Simonsberg, Stellenbosch
• The harvested started two weeks later than normal.
• A prolonged winter into September followed by a cool spring meant a delay in budburst by 14 days.
• Higher than average rainfall occurred during June to September.
• Cold and wet conditions helped with an even bud burst and meant the vines had enough water for the warm conditions later in the season.
• There was good weather during flowering and berry set.
• Warm November and moist soils lead to dense canopies which meant greater management was needed.
• During berry set there was some heat stress and wind damage that took place.
• Due to a warm dry December later cultivars ripened earlier and the earlier cultivars later, which lead to pressure in the cellar.
• Smaller berry size.
• Wines have great balance and complex aromatics, wines of distinction.

in the cellar :
The grapes were whole bunch pressed. The juice was transferred to new and second fill 500L barrels after a brief settling. It was naturally fermented and then left for nine months on its lees. Total time in barrel was ten months.

Production
4350 cases - 26100 bottles



Glenelly Estate Wines
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