

Glenelly Estate Glass Collection Cabernet Sauvignon 2011

The Glass Collection Cabernet Sauvignon develops a very complex nose with flavours of Cassis, blackcurrant, cherry, a touch of spices and chocolate. The wine has a good tannin structure, perfect balance and length, with layers of flavours which have followed through from the nose to the palate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Glenelly Estate Wines

winemaker : Luke O'Cuinneagain

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.65 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Weather Conditions - Simonsberg, Stellenbosch

- 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 warm and dry climate
- Good analysis was achieved especially PH.
- Good wine quality.

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 for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked 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.

Production

11,000 cases - 66,000 bottles



Glenelly Estate Wines

Stellenbosch

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