

Glenelly Estate Reserve Chardonnay 2023

The Estate Reserve Chardonnay displays a bright crisp colour, a complex nose of quince, citrus peel, lime and butterscotch caramel with hints of pear drop. The palate lush, with poise and balance, sharp and vibrant citrus and mineral flavours leading the way to a long round textured finish.

variety : Chardonnay | 100% Chardonnay

winery : Glenelly Estate Wines

winemaker : Dirk van Zyl

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.11 % vol rs : 1.5 g/l pH : 3.55 ta : 5.70 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

Platter's Guide – 93 Points, 4.5 stars

Tim Atkin MW – 92 Points

Vinous (Neal Martin MW) – 91 Points

in the vineyard : A warmer, drier winter and spring led to early budbreak, followed by moderate, dry conditions. Heavy thunderstorms in early December brought 120mm of rain, triggering vigorous vegetative growth and requiring additional canopy management. This delayed veraison and harvest. Dry conditions in January and February ensured excellent Chardonnay ripening, though higher pH levels were recorded due to the late growth surge

about the harvest: The grapes were hand-picked

in the cellar :

The grapes were whole bunch pressed and settled without enzymes before natural fermentation in 500L French oak barrels and a 5,100L foudre. Due to higher pH levels, the wine was racked after six months, with only 12% new oak used. In total, 43% of the blend underwent malolactic fermentation.

Production

6083 cases - 36498 bottles



Glenelly Estate Wines

Stellenbosch

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