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Glenelly Estate Glass Collection Syrah 2022

The Glass Collection Syrah has a wonderful bright and rich colour with deep purple undertones. Aromas of leafiness, spice, and delicate rose petals are supported by the presence of pristine red berry fruit. The medium-bodied and balanced palate showcases fine-grained tannins with a subtle infusion of white pepper and clove, all coming together harmoniously.



variety : Shiraz | 100% Shiraz
winery : Glenelly Estate Wines
winemaker : Dirk van Zyl
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 14.36 % vol **rs :** 2.2 g/l **pH :** 3.64 **ta :** 5.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Prescient Shiraz Report – 94 Points
James Suckling – 91 Points
Vinous (Neal Martin) – 91 Points

in the vineyard : Following the 2021 harvest, the weather turned cooler and drier, prolonging the leaf cycle compared to usual seasons.

Bud break occurred evenly but was delayed by seven days compared to the previous vintage. Spring saw persistent low temperatures, causing flowering to be postponed by around 10 days.

Substantial rainfall during this period presented challenges to flowering and berry set. Despite these hurdles, moderate temperatures in early summer facilitated balanced vine growth.

January and February witnessed a prolonged dry and hot weather spell, featuring intermittent heat waves. Ripening did not accelerate significantly despite the heat spikes during this period.

While yields were modest, the resulting wines is of exceptional quality, careful timing during picking to preserve freshness was everything for this vintage.

in the cellar :
We use a combination of whole cluster, destemmed and submerged cap fermentations. The percentage of each dependant on the vintage and how each block is presenting during harvest.

All tanks ferment naturally, with a maximum of 2 pump-overs per day. The wine was left on the skins for 1-3 weeks after fermentation.
Maturation took place in well-seasoned 500L French oak barrels, mostly 5th and 6th use, for a duration of 12 months.

Production:
6 240 cases - 74 900 bottles

Glenelly Estate Wines
Stellenbosch
021 809 6440
www.glenellyestate.com