



ESTATE RESERVE 2012

GLENELLY ESTATE RESERVE IS THE SIGNATURE RED BLEND OF THE ESTATE. RICH POWERFUL AROMATICS OF RED FRUITS, PLUM AND BLACKBERRIES INITIALLY PRESENT THEMSELVES, FOLLOWED HINTS OF SAVOURY, SPICY SYRAH WITH TOUCHES OF CEDAR AND FLORAL TONES. THE PALATE ENTRY HAS GOOD RICHNESS OF RIPE FRESH FRUIT AND PEPPER-SPICE SUPPORTED BY A FIRM, BALANCED TANNINS. VERY GOOD OAK INTEGRATION WITH A FRESH LONG FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Very dry season with cool conditions during ripening
Winter in 2011 was dry but cold
Bud burst was 7 days earlier than usual and it was very even
Low spring temperatures lead to slow shoot growth
During flowering there was rain which resulted in weak set and loose bunches and increased disease pressure
Favourable, cool conditions from pea bud to veraison
A temperature spike during ripening put the vines under water stress
Harvest was one week ahead, but finished a day early
Wine quality was excellent.

WINEMAKING

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.

GRAPE VARIETIES

45% Cabernet Sauvignon, 38% Shiraz, 11% Petit Verdot, 6% Merlot

PRODUCTION

12,783 cases – 76,700 bottles

ANALYSIS

Alcohol: 14% Vol.
pH: 3,67
Total Acidity: 5,9 g/L
Residual Sugar: 2,6 g/L



POINTS & AWARDS

★★★★★ (4,5 Stars)
Platters Guide, 2018

94/100
Tim Atkin MW, 2017