



**GLENELLY**  
STELLENBOSCH

## GLASS COLLECTION UNOAKED CHARDONNAY 2020

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR WITH A SLIGHT GREEN HUE. THE WINE HAS COMPLEX AROMAS OF FLINT AND CITRUS PEEL. ON THE PALATE THERE IS WONDERFUL LENGTH PROVIDED BY THE FLINTINESS AND INTENSE FRUIT COMPLEXITY.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

The moderate growth season as well as the seasonal rainfall at the start of the 2020 harvest, laid the foundation for a good season. The early cultivars are showing good acidity and sugar levels, whereas the later cultivars delivered wines with good concentrations, structure and desired alcohol levels.

An exceptionally warm and dry spring resulted in good, even bud burst.

The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous season. Good rainfall measured at around 100 mm towards the end of October was crucial to replenish the dry soil profiles and to lay the foundation for good and stress-free flowering and berry set conditions. The 2020 harvest period was characterised by typical dry conditions and moderate temperatures. Carry-over effects from the heat during spring and effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

### WINEMAKING

The grapes were lightly crushed and gently pressed. The juice was transferred to two stainless steel fermenters where it underwent spontaneous fermentation (wild ferment). The two tanks ran at different temperatures one at 13 degrees and the other at 18 degrees. The wine was not allowed to go through malolactic fermentation and was left on the lees until bottling took place.

### GRAPE VARIETIES

100% Chardonnay

### PRODUCTION

8,495 cases - 50,975 bottles

### ANALYSIS

Alcohol: 12.5 % Vol.

Total Acidity: 6 g/L

pH: 3.37

Residual Sugar: 1.4 g/L

