



GLENELLY
STELLENBOSCH

ESTATE RESERVE CHARDONNAY 2020

THE ESTATE RESERVE CHARDONNAY HAS FLORAL AROMAS WITH BAKED APPLE, SINGED CITRUS RIND AND TOASTED CHESTNUTS. A HARMONY OF APPLE NOTES, CITRUS, HEATHER AND SPICED CINNAMON BUTTER ARE ON THE PALATE, ALL SUPPORTED BY A VIVID MINERAL ACIDITY. THE FLAVOURS OF SHORT CRUST PASTRY AND TOASTED FRUIT LINGER TO A MOUTHWATERING FINISH.

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. Carried over effects from the heat during spring as well as 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 whole bunch pressed. The juice was transferred to new and second fill 500L blond toasted barrels after a brief settling. It was naturally fermented at various temperatures and then left for 10 months on its lees. Total time in barrel was 10 months.

GRAPE VARIETIES

100% Chardonnay

PRODUCTION

7,039 cases – 42,234 bottles

ANALYSIS

Alcohol: 12.5 % Vol.

Total Acidity: 5.1g/L

pH: 3.52

Residual Sugar: 3g/L

