



GLASS COLLECTION UNOAKED CHARDONNAY 2021

THE GLASS COLLECTION CHARDONNAY HAS A BRIGHT AND BRILLIANT COLOUR WITH A SLIGHT GREEN HUE. THE WINE HAS COMPLEX AROMAS OF BLOSSOM, CITRUS PEEL AND LIMESTONE. ON THE PALATE THERE IS A BEAUTIFUL ROUND COMFORTING TEXTURE WITH WONDERFUL LENGTH AND INTENSE FRUIT COMPLEXITY.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Post 2020 harvest was dry and hot. This led to early leaf fall.
- As a result, there was a poor establishment of carbohydrate reserves.
- Rain came later than anticipated, at the end of May and delayed cover crop establishment.
- Winter was very wet, although not cold. However, it was cold enough for dormancy to take place.
- Bud break occurred 14 days late due to cold wet soils and fluctuation in climate.
- Moderate weather later on, led to ideal flowering and fruit set and big, lush canopies developed as a result of moist soils.
- Veraison and ripening were also delayed by 14 days and took longer to finish their cycles due to moderate conditions.

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 from indigenous yeasts).
- The two tanks ran at different temperatures. One at 13 degrees and the other at 16 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

8,400 cases - 50,400 bottles

ANALYSIS

Alcohol: 12.5% Vol.

pH: 3,3

Total Acidity: 5,6 g/L

Residual Sugar: 2,2 g/L

