

GLENELLY Glass Collection Chardonnay 2010



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| Winemaker | Luke O’Cuinneagain |
| Varietal Blend | 100% Chardonnay |
| Appellation | Stellenbosch |
| Alcohol Content | 13.5% |
| TA | 6.25 g/l |
| pH | 3.34 |
| RS | 1.94 g/l |



Noteworthy Glenelly Glass Collection Chardonnay was selected to be served at all functions hosted by the Lord Mayor of London from November 2010 through November 2011.

VINEYARDS:

The Glenelly Estate vineyards are situated on the southern slopes of the Simonsberg mountain. Soils are predominantly oakleaf, a form of decomposed granite with a deep layer of clay, which lends itself to making fresh, elegant and well-structured wines. Glenelly enjoys a high percentage of cooler, east facing slopes. This is unusual for Stellenbosch and allows for slower, more even ripening.

VINTAGE:

Glenelly was lucky to escape the devastating winds and rains that affected most Stellenbosch vineyards in the 2010 vintage. The Chardonnay crop was relatively large, but it ripened beautifully — without any rot — and was of excellent, very even quality.

VINIFICATION AND MATURATION:

The hand-picked grapes were hand sorted and lightly crushed. They were gently pressed, and the juice was transferred to stainless steel tanks. After a period of settling, it was racked. Fermentation took place at 13°C, and the wine was kept on its lees in tank for several months before bottling.

TASTING NOTES:

This fresh, unoaked Chardonnay displays heady aromas of melon, citrus and ginger, followed by bright, clean citrus and tropical fruit flavors. A lovely leesy character adds a dash of elegance and complexity.

ABOUT THE GLASS COLLECTION:

Inspired by antique glasses from May de Lencquesaing’s private collection, Glenelly’s *Glass Collection* celebrates the parallels between the art of making wine and the art of making glass. Both glass and fine wine come from poor soil, and just as the glassblower breathes life into glass, the winemaker’s love gives life to wine.