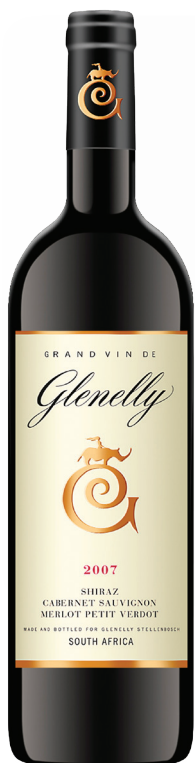


GLENELLY Grand Vin de Glenelly 2007



Winemaker	Luke O’Cuinneagain
Varietal Blend	44% Shiraz, 31% Cabernet Sauvignon, 24% Merlot, 1% Petit Verdot
Appellation	Western Cape
Alcohol Content	14%
TA	5.4 g/l
pH	3.7
RS	1.9 g/l



VINEYARDS:

A portion of the grapes for the Grand Vin were grown on the Glenelly Estate vineyards on the southern slopes of the Simonsberg, while a portion was sourced from the cool climate area of Cape Agulhas, in close proximity to the Indian Ocean. Vineyard soils are sandstone and decomposed granite with a deep layer of clay.

VINTAGE:

A cooler than normal growing season was marked by January heat waves and above average rainfall in February and March, resulting in a long harvest season and delayed ripening for reds. Small, concentrated berries created wines of great complexity, elegance and power.

VINIFICATION AND MATURATION:

The grapes were hand picked, hand sorted and lightly crushed into stainless steel tanks, where they were cold soaked for three days. Natural fermentation took place in tank, with pumpovers performed twice daily. The wine was left for two to three weeks of extended post-fermentation skin contact, then gently pressed and run to French oak barrels (1/3 new, 1/3 second fill, 1/3 third fill) for malolactic fermentation and aging, with each varietal kept separate. The wine was aged on its lees for three months and subsequently racked approximately every four months. After six months of aging, the wine was blended, then returned to barrel for an additional six months. It was clarified with egg whites before bottling.

TASTING NOTES:

Grand Vin de Glenelly is the estate’s signature red blend. It exhibits great intensity and complexity, with fine-grained tannins that are firm yet elegant. The rich, savory character of Shiraz is enhanced by lush, concentrated flavors of blackberry, cherry and cassis, supported by floral tones and notes of tobacco and spice.