

GLENELLY Grand Vin de Glenelly 2009



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| Winemaker | Luke O'Cuinneagain |
| Varietal Blend | 42% Shiraz, 40% Cabernet Sauvignon, 14% Merlot, 4% Petit Verdot |
| Location | South Africa |
| Appellation | Stellenbosch |
| Alcohol Content | 14.5% |
| TA | 5.4 g/l |
| pH | 3.7 |
| RS | 1.5 g/l |

Accolades

92 points *Wine Advocate*,
91 points *Stephen Tanzer*,
90 points *Wine Spectator*

Certifications

Integrated Production of Wines (IPW) Certified, WIETA Member (Wine Industry Ethical Trade Association)

VINEYARDS:

Glenelly Estate is located on the southern slopes of the Simonsberg in Stellenbosch. Most of the vineyards are planted on east-facing slopes. This is unusual in Stellenbosch and gives the benefit of exposure to the more gentle morning sun rather than the harsh afternoon light. Soils are predominantly decomposed granite with a deep clay base.

VINTAGE:

2009 was an exceptional vintage in the Cape. Cold, wet weather from June to September delayed budbreak, but budding was good and even. Flowering was also quite even, and overall it was a healthy growing season. A relatively cool, dry January led to slow, even ripening, despite the typical February-March heat waves. The crop was clean and pure, with the fruit retaining high natural acidity.

VINIFICATION AND MATURATION:

The grapes were handpicked, 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 three times 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. It was matured in barrel for 18 months and raked every four months on average.

TASTING NOTES:

Grand Vin de Glenelly is the estate's signature red blend. It displays an abundant intensity and complexity that is ingrained with fine tannins that are firm yet elegant. The rich, savory character of Shiraz is enhanced by plush, concentrated flavors of dark berry and cassis, supported by floral tones and notes of tobacco and spice.