



Grand Vin de Glenelly Chardonnay 2010

The Grand Vin de Glenelly Chardonnay shows a beautiful bright slightly straw colour. The nose is vibrant with citrus, lime, hints of vanilla and underlying minerality. The palate has wonderful balance, minerality, complexity and richness. Long elegant lingering finish.

Weather Conditions – Simonsberg, Stellenbosch

- Post 2009 harvest temperature to January were higher.
- Cool Winter ensured a good bud burst, it was 9 days early.
- Cool conditions during berry set lead to loose bunches.
- Berry size was smaller than other years.
- December was characterized by a warm and dry climate.
- Good analyses was achieved especially PH.
- Good wine quality.

Winemaking

The grapes were whole bunch pressing. The juice was transferred to new 500L barrels after a brief settling . It was naturally fermented and then left for 7 months on it lees , total time in barrel was 10 months.

Grape Varieties

Chardonnay

Production

1111 cases - 6666 bottles



Points & Awards

Bronze

Old Mutual 2011

92/100

eRobertParker.com

August 2011

Analysis	Alcohol: 14% Vol.	Total Acidity: 5,5 g/L
	pH: 3,56	Residual Sugar: 2,1 g/L

For the complete list of Points & Awards refer to the Points & Awards section on our website.