



Grand Vin de Glenelly 2008

40% Shiraz, 39% Cabernet Sauvignon,
14% Petit Verdot, 7% Merlot

Grand Vin de Glenelly is the signature red blend of the estate, the wine has a deep, dark, rich colour. The wine offers an elegant complex bouquet developing aromas of cassis, spicy plums with notes of toast in the background. The palate has a great intensity and concentration with fantastic freshness and fine elegant, but well structured tannins.

Weather Conditions – Simonsberg, Stellenbosch

- Cool wet winter after 2007 harvest.
- Early spring was cool, with wind and rain.
- Early summer was a normal temperature but had intermittent rain.
- February was cool with high rainfall.
- Budding was good and even.
- Cool, wet conditions in flowering caused loose bunches in Merlot and Shiraz, but lesser in Cabernet Sauvignon.
- Ripening was seven days later than usual.
- Wine quality was exceptional.
- Yield 6 Tons/HA. 40 HI/Ha.
- Harvested by hand from early February to late March.

Winemaking

The grapes were hand sorted and lightly crushed into stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation. Matured for 18 months in French oak and racked on average every four months.

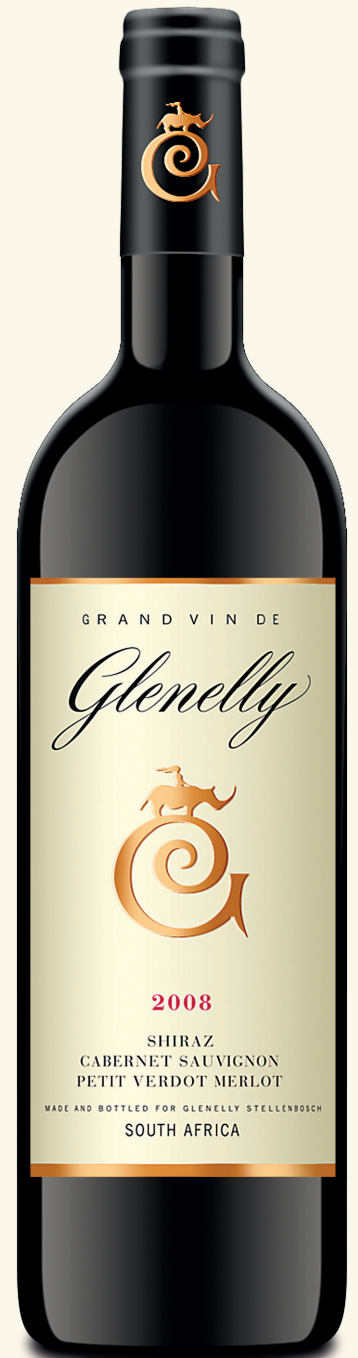
Grape Varieties

40% Shiraz, 39% Cabernet Sauvignon, 14% Petit Verdot, 7% Merlot

Production

18,300 cases - 109,800 bottles

Analysis	Alcohol: 14,0% Vol.	Total Acidity: 5,2 g/L
	pH: 3,8	Residual Sugar: 1,7 g/L



Points & Awards

★★★★ (4 stars)

and 17/20

Decanter Magazine, Margaret Rand
September 2010, UK

Bronze

International Wine and Spirits
Competition (IWSC) 2010, UK

Bronze

Old Mutual 2011

93/100

eRobertParker.com
August 2011

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& Awards refer to the Points &
Awards section on our website.