



The Glass Collection Chardonnay 2010

The Glass Collection Chardonnay has a bright and brilliant colour. The wine displays healthy aromas of citrus, lime, melon while on the palate it is balanced and has a complex cacophony of the fruit and a fresh mineral finish.

Weather Conditions – Simonsberg, Stellenbosch

- 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

Grapes were crushed and pressed, the juice was placed into two stainless steel tanks, the tanks were naturally fermented but two different temperatures used, 13 degrees and 18 degrees. No malolatic fermentation but the wine was left on its lees until bottling.

Grape Varieties

Chardonnay

Production

3300 cases - 20000 bottles

Analysis	Alcohol: 13% Vol.	Total Acidity: 7,3 g/L
	pH: 3,31	Residual Sugar: 2,2 g/L



Points & Awards

88/100

Wine Spectator, USA

89/100

Stephen Tanzer's International
Wine Cellar 2011

89/100

eRobertParker.com
August 2011

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