



- Country: South Africa
- Region: Coastal Region
- Subregion: Stellenbosch
- Vintage: 2017
- Colour: Red
- Grape Variety: Cabernet Franc
- ABV: 14.5%
- Bottle Size: 75cl
- Closure: Screwcap
- Style: Wild and wholesome red
- Drink With: Char-grilled meats

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## GLENELLY GLASS COLLECTION CABERNET FRANC

## https://gerrardseel.co.uk/products/glenelly-glass-collection-cabernet-franc

Glenelly released the Glass Collection Cabernet Franc for the first time in 2014; previously all of the fruit was used in other wines. It displays a deep rich colour with a purple tinge on the edge. The nose entices with notes of wild herbs - dried thyme, oregano and the Cape Fynbos. The palate is dominated by aromas of dark cherries, blueberries and graphite together with silky tannins and it culminates in a long smooth finish.

Rain in November and January meant that less irrigation was required, but disease pressure was higher and stricter controls needed. The high soil moisture content resulted in vigorous growth and canopy management was crucial. Fortunately ideal dry and moderate conditions reigned during ripening in late January and February and there was good flowering and berry set. Harvest was one week later than normal due to a late cold winter and cool spring. Wine quality is exceptional.

The grapes were lightly crushed into stainless steel tanks, followed by fermentation by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation, there was skin contact for 2-3 weeks before it was pressed gently. Malolactic fermentation occurred in French oak barrels which were racked on average every 4 months; a total of 12 months' ageing took place.

Tim Atkin: 92 points

## **ABOUT THE GROWER**

On the southern slopes of the Simonsberg Mountain, in the Ida's Valley of Stellenbosch, lies the Glenelly Estate. In 1682, Cape Governor Simon Van Der Stel ceded the land on which the Glenelly Estate now stands to a French Huguenot, François Villion. In 1812, the estate passed to Johan Peter de Villiers, and finally in 1911 it became the property of a British family, the Garlicks. They owned it for 92 years until, in 2003, Glenelly was bought by May-Eliane de Lencquesaing. For over 30 years, Madame de Lencquesaing had been the owner of the classed growth Bordeaux Château Pichon Longueville Comtesse de Lalande in Pauillac. Her belief in the quality of the Cape's terroir, her wish to play a role in the economic development of the newly democratic country and her desire to continue the three century heritage of French winemaking in South Africa all played a part in her decision to embark upon a new adventure.

The 123 hectare Glenelly Estate was formerly devoted to fruit production, but after an intensive study of the soil structure and weather patterns by Madame de Lencquesaing, 54.5 hectares were planted with red grape varieties and 5.5 hectares were given to white varieties. A small remainder was planted with olive trees and the rest remained as forest. There are 5 main red grape varieties grown at Glenelly: Cabernet Sauvignon for its structure; Syrah for the fineness of red fruit aromas and flavours; Petit Verdot to bring complex notes of liquorice and violets to a blend; Merlot giving freshness and fruity notes; and finally Cabernet Franc to pair with the Merlot, giving an almost Pomerol-style character to certain wines.

A new, gravity fed winery was completed in 2009, and everything is done in as natural and as environmentally friendly a manner as possible - even the concrete used for its construction was coloured in ochre tones to match the surrounding soils!