

## Glenelly

Estate Reserve Chardonnay by Glenelly is an exquisite expression of Stellenbosch's terroir, showcasing bright citrus, mineral purity, and a long, textured finish, perfect for those who value elegance and complexity in their white wines.



## Estate Reserve Chardonnay 2022

Stellenbosch, South Africa





This vintage was marked by unique weather conditions. After a hot and dry post-harvest period in 2020, a **wet winter** followed, which, while not excessively cold, allowed the vines to enter dormancy. Bud break occurred **14 days later than usual**, and the moderate temperatures during flowering and fruit set resulted in lush canopies and extended ripening. This led to well-balanced fruit with excellent aromatic complexity and natural acidity.





### Winemaking

The **Glenelly Estate Reserve Chardonnay** is crafted with meticulous care, emphasizing natural techniques to highlight the purest expression of the Chardonnay grape. After harvesting, the grapes were **whole-bunch pressed** to retain freshness and aromatics.

The juice was briefly settled before being transferred to **500-liter blond-toasted barrels**, a mix of new and second-fill French oak. Fermentation occurred naturally at varying temperatures, followed by **10 months of maturation on the lees**, with occasional stirring to enhance texture and depth. The total barrel aging period was **11 months**, creating a wine of balance, richness, and precision.

### Tasting Notes

- **Color**: Bright and crisp, with a pale gold hue.
- Aroma: A complex bouquet of quince, citrus peel, lime, and subtle notes of butterscotch caramel, with hints of pear drop adding depth.
- Palate: Lush and vibrant, featuring sharp citrus and mineral flavors that lead to a long, round, and textured finish.

Alcohol :13,50 %

Composition: 100% Chardonnay







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### Did You Know?

Glenelly Estate was established in 2003 by **Madame May de Lencquesaing**, former owner of Château Pichon Longueville Comtesse de Lalande in Bordeaux. Her vision was to create wines that combine the elegance of French tradition with the power of Stellenbosch terroir.

## Wine Pairing Ideas

- **Grilled lobster with lemon butter**: The wine's citrus and mineral profile beautifully complements the richness of the lobster.
- **Roast chicken with herb stuffing**: Its creamy texture and sharp acidity balance the savory flavors of the dish.
- **Goat cheese salad with pear and walnuts**: The wine's vibrant fruit and butterscotch nuances enhance the sweetness of the pears and the creaminess of the cheese.
- Pan-seared scallops with a citrus glaze: The bright citrus flavors mirror the dish's freshness while adding depth.



#### Robert Parker (RP): 90 Points (2022)

The 2022 Estate Reserve Chardonnay is clean and expressive, offering a fresh, citrus-forward profile. It blends herbal and floral notes with a well-integrated oak influence, driven by fresh acidity and hints of underripe pineapple. Light to medium-bodied with 12.5% alcohol, this Chardonnay features flavors of brioche, apples and a leesy complexity, finishing with a lingering note of snow pea. The Chardonnay matured for 11 months in 20% new oak, on lees, with 18% of the wine going through malolactic fermentation. It was then bottled and aged for an additional 12 months. A total of 47,585 bottles were produced.



#### James Suckling (JS): 91 Points (2021)

Aromas of lemon curd, flint and rosemary stem. Medium-bodied with fresh acidity and green apple and pear fruit. Nicely balanced with steady length.



