



LADY MAY 2008

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. ELEGANT AND COMPLEX, THE WINE DEVELOPS FLAVOURS OF BLACKCURRANT, RASPBERRY AND DELICATE SPICES. VERY FRESH, THE EVOLUTION OF THE WINE INTRODUCES FLAVOURS OF MINT REFLECTING THE SPECIFIC TERROIR OF GLENELLY. DEEP AND PERFECTLY BALANCED, THE WINE HAS AN EXQUISITE STRUCTURE WITH VELVETY TANNINS AND A VERY GOOD AGING CAPABILITY. CAN AGE DURING 10 TO 15 YEARS.

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 looser bunches.

Ripening was later than usual.

Wine quality was exceptional.

Yield 4,5 Tons/HA. 31 Hl/Ha.

Harvested by hand from early to mid March.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack, returns and open pump overs. We did post fermentation skin contact during 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking. Raked on average every 4 months. Matured during 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites, and bottled later.

GRAPE VARIETIES

91 % Cabernet Sauvignon, 9% Petit Verdot

PRODUCTION

1,600 cases - 9,600 bottles

ANALYSIS

Alcohol: 14,55% Vol.

pH: 3,92

Total Acidity: 5,1 g/L

Residual Sugar: 1,36 g/L



POINTS & AWARDS

Top 100 wine winner

★★★★★ (5 Stars) & 18.5/20
Decanter Magazine, Margaret Rand
September 2010, UK

91/100
Wine Spectator, USA

93/100
Stephen Tanzer's International
Wine Cellar 2011