



## LADY MAY 2010

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. ELEGANT AND COMPLEX, THE WINE DEVELOPS FLAVOURS OF CASSIS, BLACKCURRANT, DARK CHERRY, TOUCH OF GRAPHITE AND DELICATE SPICY PLUM. FRESH AND VIBRANT, THE EVOLUTION OF THE WINE INTRODUCES FLAVOURS SPECIFIC TO GLENELLY'S TERROIR. DEEPLY COLOURED AND PERFECTLY BALANCED, THE WINE DISPLAYS AN EXQUISITE STRUCTURE WITH VELVETY TANNINS AND A VERY GOOD AGING CAPABILITY. CAN AGE DURING 12 TO 18 YEARS.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Post 2009 harvest temperature to January were higher.  
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 analysis was achieved, especially PH.  
Good wine quality.  
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 and returns and open pump overs. We did post fermentation skin contact for 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. Racked on average every 4 months. Matured for 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites and bottled later.

### GRAPE VARIETIES

90% Cabernet Sauvignon, 10% Petit Verdot

### PRODUCTION

4000 cases - 24,000 bottles

### ANALYSIS

Alcohol: 14,5% Vol.  
pH: 3,72  
Total Acidity: 5,5 g/L  
Residual Sugar: 2,2 g/L



## POINTS & AWARDS

★★★★★ (4.5 Stars)  
Platters Guide 2013, SA

SILVER  
Michelangelo  
2012

92/100  
eRobertparker.com  
2012