



GLENELLY
STELLENBOSCH

LADY MAY 2013

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. THE 2013 IS A WORTHY SUCCESSOR TO THE 2012. THIS TOP END STELLENBOSCH CABERNET SAUVIGNON LIVES UP TO ITS BORDEAUX PEDIGREE OF ITS LEGIONARY OWNER, MAY DE LENCQUESAING. IT IS SAPPY, REFINED AND MINERAL. THE WINE IS ETCHED WITH UNDERLINING FRUIT POWER. IT IS FRESH, STYLISH AND SUBTLE WITH DENSE AGE WORTHY TANNINS AND A LONG, TIGHT FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

The harvest started two weeks later than normal. A prolonged winter into September followed by a cool spring meant a delay in budburst by 14 days. Higher than average rainfall occurred during June to September. Cold and wet conditions helped with an even bud burst and meant the vines had enough water for the warm conditions later in the season. There was good weather during flowering and berry set. Warm November and moist soils lead to dense canopies which meant greater management was needed. During berry set there was some heat stress and wind damage that took place. Due to a warm dry December later cultivar ripened earlier and the earlier cultivars later, which led to pressure in the cellar. Smaller berry size. Wines have great balance and complex aromatics, wines of distinction

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 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. Racked 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

85% Cabernet Sauvignon, 7% Cabernet Franc, 4% Petit Verdot, 4% Merlot

PRODUCTION

4,400 cases - 26,400 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,64
Total Acidity: 5,9 g/L
Residual Sugar: 2,6 g/L



POINTS & AWARDS

★★★★★ (4.5 Stars)
Platters Guide

95/100
Tim Atkin MW, 2017