LADY MAY
2008


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