LADY MAY 2009


WEATHER CONDITIONS – Simonsberg, Stellenbosch
Post 2008 harvest June to September were wet and cold
December was warm and drying, January being cooler.
From mid January to March was hot to very hot.
Budding was good and even.
Due to cold wet spring conditions the shoot growth was uneven.
Flowering was good.
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
2,160 cases -13,000 bottles

ANALYSIS
Alcohol: 14.5% Vol.
pH: 3.82
Total Acidity: 5.4 g/L
Residual Sugar: 1.1 g/L

POINTS & AWARDS

★ ★ ★ ★ ★ (5 Stars)
Platters Wine Guide 2012, SA
17/20
Jancis Robinson 2011
98/100
Blind tasting with Markus Del Monego & Andreas Larsson
94/100
eRobertParker.com
2011