



GLENELLY
STELLENBOSCH

LADY MAY 2016

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. THE 2016 BORDEAUX BLEND PAYS TRIBUTE TO THE PEDIGREE OF ITS LEGENDARY OWNER, MAY DE LENCQUESAING - BALANCED, REFINED AND MINERAL. 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

Winter was late, but cold enough to allow dormancy of our vines.

Low rainfall brought low soil moisture levels which led to managing stress in the vines later in the season.

Luckily spring sprung with good, even bud burst.

Warm weather, especially from the end of October to the end of January, resulted in restricted growth, smaller berries and lower bunch mass.

The harvest happened a week earlier than anticipated.

The harvest yield was smaller than in previous years.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks.

The fermentation started with indigenous yeast and a mixture of rack-and-returns and open pump-overs.

Post-fermentation skin contact lasted 2 to 3 weeks before gentle pressing and transferring into new French oak barrels where malolactic fermentation took place.

The wine stayed on its lees for a considerable period of time before racking (on average, every 4 months) and enjoyed a maturation of 24 months in new French oak barrels.

GRAPE VARIETIES

80% Cabernet Sauvignon, 8% Merlot, 6% Cabernet franc, 6% Petit Verdot.

PRODUCTION

3,696 cases – 22,176 bottles

ANALYSIS

Alcohol: 14% Vol.

Total Acidity: 5,6 g/L

pH: 3,62

Residual Sugar: 2.3 g/L

