

*SULPHUR FREE



GLENELLY
STELLENBOSCH

Le Rosé de May 2021

AROMAS OF FRESH WILD STRAWBERRIES, CRANBERRIES AND SWEET SPICE FILL THE GLASS AND INSTANTLY RECALL THE NOSTALGIA OF SUMMER DAYS.

A BURST OF POMEGRANATE LEADS THE PALATE ONTO FULL AND VIBRANT FLAVOURS FINISHING WITH A BEAUTIFUL ACID BALANCE. THE LONG, LUXURIOUS MOUTHFEEL WILL KEEP YOU WANTING MORE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Post 2020 harvest was dry and hot, this led to early leaf fall and as a result there was a poor establishment of carbohydrate reserves.

Rain started late in the rainy season at the end of May which delayed cover crop establishment.

Winter was very wet, although not cold. We still managed to achieve a successful break in dormancy.

Bud break occurred 14 days late due to cold and wet soils as well as general climatic conditions.

The weather was moderate during flowering and the fruit set was ideal.

Big, lush canopies developed as a result of moist soils.

Veraison was also late and took longer as a cycle due to moderate conditions.

A much cooler ripening season meant that harvest was delayed by 2 weeks compared to 2020, but fruits achieved perfect balance.

WINEMAKING

The grapes are gently, whole-bunch pressed at low pressure to achieve a lighter colour. The juice is transferred to a stainless-steel fermenter, where the addition of Honeybush tannins as antioxidant were used to protect the wine, rather than using sulphur. Spontaneous fermentation (wild ferment/indigenous yeasts) takes place with no other additions and at a moderate temperature.

Post fermentation, another addition of tannin is made to protect the wine.

The wine will go through partial malolactic fermentation before being left on its lees until bottling takes place to enhance the mouthfeel.

There is no addition of sulphur at any stage of the process.

GRAPE VARIETIES

100% Syrah

PRODUCTION

1,783 cases - 10,700 bottles

ANALYSIS

Alcohol: 13 % Vol.

Total Acidity: 5.7 g/L

pH: 3.31

Residual Sugar: 1.9 g/L



FREQUENTLY ASKED QUESTIONS:

What does "Sulphur Free" mean?

This means that we have not used sulphur in the winemaking process. Instead, we used Honey Bush tannins, a natural preservative and antioxidant.

How is that different to "No Added Sulphur" as a descriptor?

This is different because the levels of sulphur are extremely low. You naturally can have sulphur activities and production in winemaking, hence why the descriptor of "No Added Sulphur" is used. However, in this case, it is so low that we can use on our label the "sulphur free" indication.

Why is the product called "Le Rose De May"?

May De Lencquesaing (owner of the estate) wanted a rose on the estate as she loved the Classic Provencal rosés, so we named it after her and added our own twist to it.