



LADY MAY 2015

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. THE 2015 BORDEAUX BLEND PAYS TRIBUTE TO THE PEDIGREE OF ITS LEGENDARY OWNER, MAYDE LENCQUESAING. BALANCED, REFINED AND MINERAL. ETCHED WITH UNDERLINING FRUIT POWER. IT IS FRESH, STYLISH AND SUBTLE WITH DENSE AND AGE WORTHY TANNINS AND A LONG, TIGHT FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although "fast" (early harvest)
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

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

69% Cabernet Sauvignon, 13% Cabernet Franc, 11% Merlot, 7% Petit Verdot

PRODUCTION

4,533 cases - 27,200 bottles

ANALYSIS

Alcohol: 14.5% Vol
Total Acidity: 5,7 g/L
pH: 3,52
Residual Sugar: 2,1 g/L

