



LADY MAY 2013

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. THE 2013 IS A WORTHY SUCCESSOR TO THE 2012, THIS TOP- END STELLENBOSCH CABERNET LIVING UP TO THE BORDEAUX PEDIGREE OF ITS LEGENDARY OWNER, MAY DE LENCQUESAING, SAPPY AND REFINED WITH DISTINCT MINERALITY AND 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

The harvest started two weeks later than normal.

A prolonged winter into September followed by a cool spring meant a 14-day delay in bud burst.

Higher than average rainfall occurred between June and September.

Cold and wet conditions helped with even bud burst and meant the vines had enough water for the warm conditions later in the season.

There was good weather during flowering and berry set.

A warm November and moist soils led to dense canopies which meant greater management was needed.

During berry set the vines were subject to some heat stress and wind damage.

Due to a warm dry December, later cultivars ripened earlier and the earlier cultivars later, which led to pressure in the cellar.

Smaller berry size.

Wines have great balance and complex aromatics, wines of distinction.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. Natural fermentation took place with a mixture of rack and returns and open pump-overs. Extended skin contact for 2-3 weeks was followed by a gentle pressing. Malolactic fermentation occurred in French oak barrels. The wine remained on the lees for a long period of time before racking, every 4 months on average. Matured for 24 months in new French oak barrels. During the aging, the wine was clarified with natural egg whites and bottled later.

GRAPE VARIETIES

85% Cabernet Sauvignon, 7% Cabernet Franc, 4% Petit Verdot, 4% Merlot

PRODUCTION

4400 cases – 26400 bottles

ANALYSIS

Alcohol: 14,5% Vol.

pH: 3,64

Total Acidity: 5,9 g/L

Residual Sugar: 2,6 g/L



POINTS & AWARDS

★★★★★ (4.5 Stars)

Platters Guide

95/100

Tim Atkin MW

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