

***NO ADDED SULPHUR**



GLENELLY
STELLENBOSCH

Le Rosé de May

2022

AROMAS OF FRESH WILD STRAWBERRIES, CRANBERRIES AND SWEET SPICE FILL THE GLASS AND INSTANTLY RECALL THE NOSTALGIA OF SUMMER DAYS. THE PALATE IS LED BY A BURST OF POMEGRANATE, A FULL BUT VIBRANT MOUTHFEEL, AND A BEAUTIFULLY BALANCED ACIDITY. THE FINISH IS LONG AND LINGERING AND WILL KEEP YOU WANTING MORE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Following harvest 2021 the conditions were cool and dry, leading to later leaf fall than usual.
- Budding was even but occurred 7 days later than for the previous vintage.
- Continued low temperatures in spring, meant that flowering was delayed by 10 days.
- Significant rainfall had a challenging effect on flowering and berry set.
- Moderate temperatures throughout the early summer ensured a balanced growth.
- January and February were marked by dry and hot weather spell, with multiple heat spikes occurring over this period.
- However, even with those spikes, we did not see a significant acceleration in ripening.
- The yields were small but of high quality, and picking had to be timed carefully to ensure freshness in the resulting wines.

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.
- Spontaneous fermentation (wild ferment/indigenous yeasts) takes place with no other additions and at a moderate temperature.
- Post fermentation, addition of Honeybush tannins is made to protect the wine and act as an antioxidant.
- 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

3,450 cases – 20,700 bottles

ANALYSIS

Alcohol: 13.42 % Vol.

Total Acidity: 6.0 g/L

pH: 3.28

Residual Sugar: 3.6 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.

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.