



GLENELLY
STELLENBOSCH

LADY MAY 2018

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. IT PAYS TRIBUTE TO THE PEDIGREE OF ITS LEGENDARY OWNER, MAY DE LENCQUESAING. CRAFTED FROM THE BEST BORDEAUX COMPONENTS OF 2018, IT REVEALS RICH DARK BERRY AROMAS WITH HINTS OF MOCHA AND CEDAR ON THE NOSE. THE PALATE OFFERS SWEET FRUIT FLAVOURS, SMOOTH TANNINS, AND A LONG, REFINED FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

- Early leaf fall post-harvest due to limited water availability.
- Winter temperatures stayed higher than usual until later.
- Winter rainfall reached only 80% of the expected levels.
- Warm spring triggered swift and even bud burst for early cultivars.
- Temperature fluctuations led to varied shoot growth and accelerated suckering.
- Above-average rainfall during flowering and berry set resulted in uneven berry development.
- Cooler night-time temperatures during ripening contributed to vibrant colour and flavours.
- Harvest commenced later, gained pace mid-season, and slowed due to rain showers later on.
- On 13 February, significant hail fall occurred with minor damage.
- Despite challenges and a smaller harvest, outstanding wines were made in 2018.

WINEMAKING

- The grapes were hand-picked and lightly crushed into stainless steel tanks.
- Fermentation occurred naturally and extraction was carefully managed by doing a maximum of 2 pump-overs per day.
- After fermentation, the wine was left on the skins for an additional 2-3 weeks.
- Matured for a total of 24 months in French oak barrels.
- The first 12 months as individual components in 30% 1st fill barrels and then, after blending, taken back to 70% 1st fill barrels for an additional 12 months.

GRAPE VARIETIES

85% Cabernet Sauvignon, 6% Cabernet franc, 6% Petit Verdot, 3% Merlot.

PRODUCTION

2,292 cases – 13,757 bottles

ANALYSIS

Alcohol: 14.5% Vol.

Total Acidity: 5,86 g/L

pH: 3,46

Residual Sugar: 2.22 g/L

