



GLENELLY
STELLENBOSCH

LADY MAY 2019

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE, PAYING TRIBUTE TO THE PEDIGREE OF ITS LEGENDARY OWNER, MAY DE LENCQUESAING. CRAFTED FROM THE BEST BORDEAUX COMPONENTS OF 2019, 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

- The winter was characterized by cold and wet conditions, which effectively replenished soil moisture following the drought of 2018.
- Despite a cool spring, the vines experienced good bud burst.
- Fluctuations in weather during flowering and berry set led to the development of looser bunches with smaller berries, while Veraison commenced earlier than usual.
- Throughout the growing season, cool conditions resulted in varied ripening of bunches.
- A heatwave in early February hastened the harvest of early varieties.
- Wet conditions at the end of February led to a significant three-week break in harvest, resulting in an extended ripening period for late ripening varieties.
- Overall, the 2019 vintage was a cooler vintage, that has resulted in wines of wonderful elegance and purity.

WINEMAKING

The grapes were hand-picked, destemmed and lightly crushed before being transferred into stainless steel fermentation tanks. They were then subjected to a three-day cold soak before natural fermentation commenced. During fermentation, the tanks underwent two pump-overs daily and the wine was left on the skins after fermentation for an additional 2-3 weeks. The wine was matured in 300L French oak barrels for 12 months.

GRAPE VARIETIES

75% Cabernet Sauvignon, 10% Cabernet franc, 10% Merlot, 5% Petit Verdot

PRODUCTION

3,347 cases – 20,082 bottles

ANALYSIS

Alcohol: 14.63 % Vol.

Total Acidity: 6,3 g/L

pH: 3,58

Residual Sugar: 2.7 g/L

