

*NO ADDED SULPHUR



GLENELLY
STELLENBOSCH

Le Rosé de May 2023

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

- Winter was warmer and drier than usual.
- Coupled with a warm and dry spring, budbreak generally occurred around a week earlier.
- Moderate and dry conditions persisted until two days of thunderstorms in the first week of December led to more than a 120mm of rainfall.
- The late, unseasonal, rain and thunder caused a massive surge in vegetative growth which necessitated additional canopy management.
- The late surge in growth also slowed veraison and ripening down in the earlier varieties, resulting in a later than normal start to harvest.
- Moderate and dry conditions throughout January and most of February created perfect conditions for ripening, especially for our early varieties like Chardonnay, Merlot and Cabernet Franc.
- Almost weekly rain fell from the last week of February until the end of harvest, creating very challenging conditions for the rest of harvest.
- The team had to be adaptable to changing conditions and a lot of time was spent in the vineyard evaluating the ripeness and condition of the grapes.
- Thus it was very much a season of two halves – before the rain and after the rain.
- The vintage saw one of the smallest crops in a decade.

WINEMAKING

- The grapes undergo gentle, whole bunch pressing at low pressure to achieve a lighter colour.
- The juice is naturally settled overnight, without the use of enzymes.
- The juice is then transferred to a stainless-steel tank where spontaneous fermentation (wild ferment) occurs between 16 and 19 °C.
- The wine is left on its fermentation lees for at least 6 months prior to racking and undergoes malolactic fermentation, adding to the mouthfeel of the wine.
- Notably, there is no addition of sulphur at any stage of the process, instead a small addition of tannin is used to provide oxidative stability.

GRAPE VARIETIES

100% Syrah

PRODUCTION

900 cases – 5,400 bottles

ANALYSIS

Alcohol: 13.57 % Vol.

Total Acidity: 4.9 g/L

pH: 3,52

Residual Sugar: 3.1 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.