

*NO ADDED SULPHUR



GLENELLY
STELLENBOSCH

Le Rosé de May 2024

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

- A very early, cold and wet winter, with consistent rain and cold weather from the end of February.
- A slightly drier July and August, coupled with some warmer days in August, led to budbreak occurring 10-14 days earlier than normal.
- A massive 227mm of rain in September caused challenges for the flowering and fruit set of all early varieties and pushed the 2023 total to 980mm of rain. One of the wettest years on record.
- From October onwards, we saw very little to no rain until harvest.
- The months leading up to harvest was warm and very windy. Moderating growth significantly.
- A few heat spikes at the end of December and throughout January, meant harvest came quickly and started two weeks earlier than in 2023.
- Beautiful weather conditions throughout harvest provided wonderful ripening conditions.
- In summary, it was a warm, early vintage, with very small berries and loads of concentration.

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

980 cases – 5,880 bottles

ANALYSIS

Alcohol: 12.50 % Vol.

Total Acidity: 5.8 g/L

pH: 3,23

Residual Sugar: 3.7 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 Provençal rosés, so we named it after her and added our own twist to it.