

*NO ADDED SULPHUR



GLENELLY
STELLENBOSCH

Le Rosé de May 2025

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 late to arrive, with the post-harvest period dominated by warm and dry conditions.
- The first proper winter rainfall and cold only arrived towards the end of June but July saw above average rainfall. August also delivered good rainfall.
- Cold unit accumulation was thus delayed and this combined with a cool August and moderate September, led to budbreak occurring 10-14 days later than normal.
- Following the late winter rains and good growing conditions in spring and early summer, we saw very vigorous growth, which needed careful canopy management.
- December saw generally cooler conditions and cooler nighttime temperatures, except for a very warm few days around Christmas.
- January was significantly cooler than average and moderate and dry conditions persisted throughout harvest, with very few days going above 35°C.
- Harvest for most blocks were delayed by 7-10 days, with especially the early varieties showing good acidity levels.
- Generally, a healthy harvest, dominated by cooler and moderate temperatures, delivering grapes of exceptional quality.

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 tanks where spontaneous fermentation (wild ferment) occurs between 16 and 19 °C.
- The wine is left on its fermentation lees for 3 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 1925 cases – 11,550 bottles

ANALYSIS Alcohol: 12.64% Vol. TotalAcidity: 5.73 g/L pH: 3.52 ResidualSugar: 1.57 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 rosé on the estate as she loved the Classic Provençal rosés, so we named it after and adder our own twist to it.