

*SULPHUR FREE



GLENELLY
STELLENBOSCH

Le Rosé de May 2026

AROMAS OF FRESH RASPBERRIES, CRANBERRIES AND HINTS OF SWEET SPICE FILL THE GLASS AND INSTANTLY RECALL THE NOSTALGIA OF SUMMER DAYS. THE PALATE IS LED BY A BURST OF POMEGRANATE, WITH A WONDERFULLY TEXTURED MOUTHFEEL AND BRIGHT ACIDITY.

WEATHER CONDITIONS –Simonsberg, Stellenbosch

- We received good early rainfall in April and May.
- Average rainfall and cold weather persisted through June and July, leading to proper dormancy.
- Late winter and early spring was dominated by warm and dry conditions, resulting in budbreak occurring 10 – 14 days earlier than normal.
- Favourable warm conditions during early flowering, ensured proper berry set.
- This was one the warmest and windiest starts to summer, with temperatures already reaching the mid-30's in October.
- Careful irrigation management was needed to prevent excessive stress.
- Hot, dry and windy conditions persisted through December and early January.
- Conditions moderated in the 2nd half of January and early February, but harvest still occurred 10 – 14 days earlier than normal.
- Because of the conditions, picking windows were narrow. The Syrah for our Le Rosé de May, was picked earlier than normal to capture the natural freshness and bright acidity.

WINEMAKING

- Picked from two blocks planted on Glenelly.
- 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 it's 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

1730 cases – 10,380 bottles



ANALYSIS

Alcohol: 11.75 % Vol.

Total Acidity: 5.4 g/L

pH: 3.40

Residual Sugar: 3.9 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. However, in this case, it is so low that we can use on our label the "sulphur free" indication.

Why is the product called "Le Rosé De May"?

May De Lencquesaing (owner of the estate) wanted a rosé on the estate as she loved the Classic Provencal rosés, so we named it after her and added our own twist to it.