



LADY MAY 2011

LADY MAY IS GLENELLY'S FLAGSHIP ESTATE WINE. 2011 LADY MAY APTLY SHOWS MORE OF ITS FEMININE SIDE COMPARED TO THE BROODING 2010. A SHADE LIGHTER IN COLOUR, THE NOSE IS MORE OPEN WITH RED RATHER THAN BLACK FRUITS. TEA LEAF, ROAST BEEF AND THYME NOTES CONTRAST THE INTENSE RASPBERRIES MÉLANGE. THE PALATE OFFERS NO LESS CHARACTER, WITH POWERFUL CHEWY TANNINS AND A SILKY SAVOURY FINISH. SEAMLESS OAK GIVES A HINT OF SPICE, AND SUPPORT FOR THE MEDIUM TO FULL-BODY. THIS IMPRESSIVE 2011 WILL BE READY SOONER THAN THE 2010, BUT WILL ALSO AGE WELL FOR A DECADE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Cool Winter ensured a good bud burst, it was 9 days early.
Cool conditions during berry set lead to loose bunches.
Berry size was smaller than other years.
December was characterized by warm and dry climate
Good analysis was achieved, especially pH.
Good wine quality.

WINEMAKING

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. We did post fermentation skin contact during 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking. Racked on average every 4 months. Matured during 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites and bottled later.

GRAPE VARIETIES

85% Cabernet Sauvignon, 10% Petit Verdot, 5% Merlot

PRODUCTION

6,800 cases - 40800 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,65
Total Acidity: 5,7 g/L
Residual Sugar: 1,3 g/L



POINTS & AWARDS

95/100
Tim Atkin MW
2014

90/100
Wine Spectator
2014

90/100
Wine & Spirits Magazine,
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