



GLENELLY
STELLENBOSCH

LADY MAY 2012

LADY MAY IS GLENELLY'S FLAGSHIP WINE. COMPARED TO THE PREVIOUS VINTAGES, THE 2012 IS MORE BROODING AND CONCENTRATED. IT IS INTENSE, DEEPLY COLOURED AND VERY STYLISH. THE NOSE OFFERS ALLURING INVITATION TO BLACK FRUIT LIKE CASSIS AND BLACKBERRIES, AND THEN LEADS TO MORE RED FRUIT: RASPBERRIES AND CRANBERRIES. ON THE PALATE, NOTES OF THYME, ROAST BEEF AND CEDAR CONTRAST AGAINST THE BLACKBERRY TONES. THE TANNINS ARE VERY FINE AND WELL INTEGRATED, AND WILL GIVE THIS WINE CONSIDERABLE AGEING POTENTIAL.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Very dry season with cool conditions during ripening.
Winter in 2011 was dry but cold.
Bud burst was 7 days earlier than usual and it was very even.
Low spring temperatures lead to slow shoot growth.
During flowering there was rain which resulted in weak set and loose bunches and increased disease pressure.
Favourable, cool conditions from pea bud to veraison.
A temperature spike during ripening put the vines under water stress.
Harvest was one week ahead, but finished a day early.
Wine quality was excellent.

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

89% Cabernet Sauvignon, 10% Petit Verdot, 1% Cabernet Franc

PRODUCTION

4,300 cases - 25,800 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,7
Total Acidity: 5,7 g/L
Residual Sugar: 2,3 g/L



POINTS & AWARDS

★★★★★ (4.5 Stars)
Platters Guide

95/100
Tim Atkin MW, 2016