SECKFORD AGENCIES

LADY MAY, GLENELLY

Vintage 2021

GLENELLY



Lady May is Glenelly's flagship estate wine, a blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot from their vineyards in Stellenbosch.

TASTING NOTE

Lady May is Glenelly's flagship estate wine and pays tribute to the pedigree of its
legendary owner, May de Lencquesaing. This wine captures the relative coolness of
the 2021 vintage with concentrated aromas of cassis, red berries and tobacco leaf.
The palate is focused and structured, with incredible length - a wine that will
reward patience. 78% Cabernet Sauvignon, 9% Merlot, 7% Cabernet Franc, 6% Petit Verdot
(Magnums available)

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.5
pH	**Acidity**
3.58	5.9

VINTAGE CONDITIONS

The post-harvest period following 2020 was unseasonably dry and warm, resulting in early leaf fall. Rainfall arrived later than usual, beginning towards the end of May, which delayed the establishment of cover crops. Winter brought good rainfall, though temperatures remained relatively mild throughout. Cooler conditions combined with abundant soil moisture resulted in bud break occurring approximately 14 days later than usual. Mild weather during flowering ensured excellent fruit set and even bunch development. Above-average vegetative growth was experienced due to abundant water availability and regular rainfall throughout the season. Lush canopies and damp conditions created disease pressure, requiring careful canopy management to ensure proper aeration, light penetration and vine health. Veraison was delayed, in line with the moderate and relatively cool conditions that continued through summer. A cooler ripening season prompted harvest to commence approximately two weeks later than in 2020. The slower, more measured ripening pace ensured exceptional fruit and tannin development while preserving outstanding natural acidity.

VINIFICATION DETAILS

Grapes were hand-picked and lightly crushed before being transferred into stainless steel tanks. Fermentation occurred naturally, with extraction carefully managed by limiting pump-overs to a maximum of two per day. Following fermentation, the wine remained on the skins for an additional two to three weeks to develop further structure and complexity. The wine was then matured for 24 months in 300-litre French oak barrels. The first 12 months were spent ageing as individual variety components in 30–40% first-fill barrels. Following blending, the wine was returned to 70% first-fill barrels for a further 12 months.

AWARDS

Tim Atkin MW: 97 pts
Wine Advocate: 93 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	None	Cork	Simonsberg, Stellenbosch	Yes