SECKFORD AGENCIES

GLENELLY

LADY MAY, GLENELLY

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	2.8
pH	**Acidity**
3.52	5.7

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

In honour of May de Lencquesaing's 100th birthday, a special label graces the flagship Lady May 2020 vintage. With the words "Celebrating a Century of Life" and a subtle '100' woven behind the statue emblem, it pays quiet tribute to a remarkable legacy. The 2020 Bordeaux blend (59% Cabernet Sauvignon, 23% Merlot, 13% Cabernet Franc, 5% Petit Verdot) shows concentrated aromas of cassis, dark Berries, with hints of mocha and cedar wood. The palate has lovely fruit purity, polished tannins and a long, refined finish. (Magnums available)

VINTAGE CONDITIONS

An exceptionally warm and dry spring resulted in good and even bud burst. The temperatures during the flowering and berry set period were average, with significantly less fluctuations than in the previous years. Good rainfall of around 100 mm towards the end of October was crucial to replenish soil moisture and ensured the vines had sufficient water during flowering and berry set. Moderate temperatures during veraison and early ripening laid the foundations for a good harvest season. Consistently warm conditions, including a few heatwaves during harvest, meant most cultivars were harvested earlier. The warm and dry conditions ensured healthy canopies that could function optimally, leading to great physiological ripeness on all varieties. A vintage with wonderful concentration, expressive aromatics and while it is more accessible in youth than a cooler vintage, it has the structure and acidity to allow it to mature with great benefit

VINIFICATION DETAILS

The 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 in contact with the skins for an additional 2-3 weeks. It was then matured for a total of 24 months in 300L French oak barrels. Initially, the wine spent 12 months aging as individual components in 30-40% first-fill barrels. Subsequently, after blending, it was returned to 75% first-fill barrels for an additional 12 months

AWARDS

Tim Atkin MW: 96 pts
DWWA: Silver
Vinous: 93 pts
James Suckling: 94 pts
Platter: 96 pts
Wine Advocate: 92 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