SECKFORD AGENCIES

LADY MAY, GLENELLY

Vintage 2019

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. The 2019 Bordeaux blend (75% Cabernet Sauvignon, 10% Cabernet franc, 10% Merlot, 5% Petit Verdot) pays tribute to the pedigree of its legendary owner, May de Lencquesaing. Crafted from the best Bordeaux components of the vintage, it reveals rich dark berry aromas with hints of mocha and cedar on the nose. The palate offers sweet fruit flavours, smooth tannins and a long refined finish.

VINTAGE CONDITIONS

The winter was characterized by cold and wet conditions, which effectively replenished soil moisture following the drought of 2018. Despite a cool spring, the vines experienced good bud burst. Fluctuations in weather during flowering and berry set led to the development of looser bunches with smaller berries, while veraison commenced earlier than usual. Throughout the growing season, cool conditions resulted in varied ripening of bunches. A heatwave in early February hastened the harvest of early varietals then wet conditions at the end of February led to a significant three-week break in harvest, resulting in an extended ripening period for late ripening varieties. Overall, the 2019 vintage was a cooler vintage, that has resulted in wines of wonderful elegance and purity.

VINIFICATION DETAILS

The grapes were hand picked and lightly crushed into stainless steel tanks and fermentation started naturally and extraction carefully managed with 2 pump-overs per day. Post-fermentation skin contact lasted 2 to 3 weeks before gentle pressing and transferring into new French oak barrels where malolactic fermentation took place. Maturation for 12 months as individual components in 30- 40% first fill barrels, then after blending an additional 12 months in 75% first fill new French oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.7
pH	**Acidity**
3.58	6.3

AWARDS

Tim Atkin MW: 96 pts
DWWA: Silver
Platter: 93 pts
Wine Advocate: 94 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