

LADY MAY, GLENELLY

Vintage

2015



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

TASTING NOTE

The flagship 2015 Bordeaux blend is etched with underlining fruit power. Fresh, stylish and subtle with dense age-worthy tannins and a long, tight finish.

A blend of 69% Cabernet Sauvignon, 13% Cabernet Franc, 11% Merlot, 7% Petit Verdot

VINTAGE CONDITIONS

A great year although a "fast" (early harvest). Thanks to sufficient cold units, full dormancy break was achieved. Bud break occurred 2 weeks early and with warmer days and cooler nights in December, the harvest was 2 weeks earlier than usual. Low pH levels and good acids characterise the harvest.

VINIFICATION DETAILS

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. There follows post fermentation skin contact over 2-3 weeks and gentle pressing. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking on average every 4 months, then matured during 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites and bottled later.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.1
pH	Acidity
3.52	5.7

AWARDS

Platter: 5*
Decanter: 95 pts
Neil Martin: 92 pts
Tim Atkin MW: 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		Cork	Stellenbosch	No