SECKFORD AGENCIES

LADY MAY, GLENELLY

Vintage 2016

GLENELLY



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

TASTING NOTE

Lady May is Glenelly's flagship estate wine. The 2016 Bordeaux blend (80% Cabernet Sauvignon, 8% Merlot, 6% Cabernet franc, 6% Petit Verdot) pays tribute to the pedigree of its legendary owner, May de Lencquesaing - balanced, refined and mineral. Etched with underlining fruit power, it is fresh, stylish and subtle with dense age worthy tannins and a long, tight finish.

VINTAGE CONDITIONS

Winter was late, but cold enough to allow dormancy of the vines. Low rainfall brought low soil moisture levels which led to needing to managing stress in the vines later in the season. Luckily spring sprung with good, even bud burst. Warm weather, especially from the end of October to the end of January, resulted in restricted growth, smaller berries and lower bunch mass. The harvest happened a week earlier than anticipated and yield was smaller than in previous years.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
pH	**Acidity**
3.62	5.6

VINIFICATION DETAILS

The grapes were lightly crushed into stainless steel tanks and fermentation started with indigenous yeast and a mixture of rack-and-returns and open pump-overs. Post-fermentation skin contact lasted 2 to 3 weeks before gentle pressing and transferring into new French oak barrels where malolactic fermentation took place. The wine stayed on its lees for a considerable period of time before racking (on average, every 4 months) and enjoyed a maturation of 24 months in new French oak barrels.

AWARDS

Tim Atkin MW: 94 pts
Platter: 5*

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