

GLENELLY Lady May 2008



Winemaker	Luke O’Cuinneagain
Varietal Blend	91% Cabernet Sauvignon, 9% Petit Verdot
Appellation	Simonsberg-Stellenbosch
Alcohol Content	14.5%
TA	5.1 g/l
pH	3.92
RS	1.36 g/l



VINEYARDS:

All of the grapes destined for Lady May are grown on the Glenelly Estate vineyards, on the southern slopes of the Simonsberg in Stellenbosch. Soils are predominantly decomposed granite with a deep clay base.

VINTAGE:

All in all, the quality of the 2008 vintage was exceptional. A cooler than normal growing season coupled with higher than average rainfall led to slow, even ripening. Grapes were harvested a full week later than usual, but they retained good acid levels. Finished wines display great balance and elegance.

VINIFICATION AND MATURATION:

The grapes were hand picked and hand sorted, then lightly crushed into stainless steel tanks. Fermentation occurred naturally, using a combination of rack and returns and open pumpovers. Punch downs were performed twice daily on each tank. The wine was left for two to three weeks of extended post-fermentation skin contact, then gently pressed and run to new French oak barrels for malolactic fermentation and aging. It was initially left to rest on its lees for three months, then racked on average every four months. The wine was matured in barrel for 24 months and was clarified with natural egg whites before bottling.

TASTING NOTES:

Lady May is Glenelly’s Flagship Estate wine, named for proprietor May-Eliane de Lencquesaing.

Elegant and complex, this Bordeaux-inspired red displays velvety tannins and lush fruit, perfectly balanced by fresh acidity. A true reflection of the Glenelly terroir, it flaunts bright flavors of blackcurrant, raspberry and blackberry, tinged with delicate floral, herbal and spice notes.