

## 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