

Glenelly Estate Lady May 2010

Lady May is Glenelly's Flagship Estate wine. Elegant and complex, the wine develops flavours of cassis, blackcurrant, dark cherry, touch of graphite and delicate spicy plum. Fresh and vibrant, the evolution of the wine introduces flavours specific to Glenelly's terroir. Deeply coloured and perfectly balanced, the wine displays an exquisite structure with velvety tannins and a very good aging capability.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Petit Verdot

winery : Glenelly Estate Wines

winemaker : Luke O'Cuinneagain

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.72 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2012 Veritas Wine Awards 2012, SA - Bronze

2012 Michelangelo - Silver

2013 Platters Guide - 4,5 Stars

2012 eRobertparker.com - 92/100

For the complete list of Points & Awards refer to the **Points & Awards** section on our website.

ageing : Can age during 12 to 18 years.

in the vineyard : • Post 2009 harvest temperature to January were higher.

- Cool Winter ensured a good bud burst, it was 9 days early.
- Cool conditions during berry set lead to loose bunches.
- Berry size was smaller than other years.
- December was characterized by a warm and dry climate.
- Good analysis was achieved, especially PH.
- Good wine quality.

about the harvest : • Yield 4,5 Tons/HA. 31 HI/Ha.

- Harvested by hand from early to mid-March.

in the cellar :

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. We did post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking. Racked on average every 4 months. Matured for 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites and bottled later.

Production

4000 cases - 24,000 bottles

Glenelly Estate Wines

Stellenbosch

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