

Glenelly Estate Lady May 2021

This wine captures the relative coolness of the 2021 vintage with concentrated aromas of cassis, red berries and tobacco leaf. The palate is focused and structured, with incredible length - a wine that will reward patience.

variety : Cabernet Sauvignon | 78% Cabernet Sauvignon, 9% Merlot, 7% Cabernet Franc, 6% Petit Verdot

winery : Glenelly Estate Wines

winemaker : Dirk van Zyl

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.58 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2026 Greg Sherwood MW - 98 Points

2026 Tim Atkin MW - 97 Points

2025 James Suckling Top 100 Wines of SA - #24 (94 Points)

2025 Robert Parker Wine Advocate - 93 Points

ageing : Can age during 12 to 18 years.

Lady May is Glenelly's flagship estate wine and pays tribute to the pedigree of its legendary owner, May de Lencquesaing.

in the vineyard : The post-harvest period following 2020 was unseasonably dry and warm, resulting in early leaf fall.

Rainfall arrived later than usual, beginning towards the end of May, which delayed the establishment of cover crops. Winter brought good rainfall, though temperatures remained relatively mild throughout.

Cooler conditions combined with abundant soil moisture resulted in bud break occurring approximately 14 days later than usual. Mild weather during flowering ensured excellent fruit set and even bunch development.

Above-average vegetative growth was experienced due to abundant water availability and regular rainfall throughout the season. Lush canopies and damp conditions created disease pressure, requiring careful canopy management to ensure proper aeration, light penetration and vine health.

Veraison was delayed, in line with the moderate and relatively cool conditions that continued through summer. A cooler ripening season prompted harvest to commence approximately two weeks later than in 2020.

The slower, more measured ripening pace ensured exceptional fruit and tannin development while preserving outstanding natural acidity.

about the harvest: Grapes were hand-picked and lightly crushed before being transferred into stainless steel tanks

in the cellar :

Fermentation occurred naturally, with extraction carefully managed by limiting pump-overs to a maximum of two per day.

Following fermentation, the wine remained on the skins for an additional two to three weeks to develop further structure and complexity.

The wine was then matured for 24 months in 300-litre French oak barrels.

The first 12 months were spent ageing as individual variety components in 30-40%



first-fill barrels. Following blending, the wine was returned to 70% first-fill barrels for a further 12 months.

Production:

6 250 cases - 37 500 bottles - 1 050 magnums

Glenelly Estate Wines

Stellenbosch

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