

## CHARDONNAY 2012

Chardonnay is one of the most famous and widely planted white wine grapes around the world. Its spiritual home is Burgundy, France. Chardonnay is the most malleable of wines with an affinity for oak which will impact flavours and characteristics.

Our 2012 Chardonnay marks our 25<sup>th</sup> vintage release of this wine. The fruit for this wine is sourced from ten different vineyard sites. All fruit for this wine is hand harvested over a three week period resulting in a number of batches with varying sugar and acidity levels. The result is a well balanced wine with elegance and restraint.

Glen Carlou uses special water-bent barrels from a cooper in France. These sophisticated barrels impart a light touching of oak and allow the fruit to express itself, producing Glen Carlou's Classic Chardonnay style.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chardonnay
<b>Harvest Date</b>	Late January to Late February
<b>Analysis</b>	Alc: 14%   R.S 2.8   T.A 6g/l   pH 3.36
<b>Fermentation</b>	100% Barrel fermented – 30% new, 30% second fill, 30% third fill, 10% fourth fill
<b>Barrel Ageing</b>	10 months
<b>Bottling Date</b>	December, 2012
<b>Optimum Drinkability</b>	2013 to 2020
<b>Enjoy With</b>	Mushroom risotto, pan seared scallops or the Catch of the Day.
<b>Winemaker's Note</b>	Vibrant sunshine gold with a subtle yellow hue. Our 2012 Chardonnay exhibits freshness with a rich complex finish. Delicious flavours of melon, tropical fruits, lemon citrus are rounded by well integrated oak with a touch of lemon curd. The richness of caramel and butterscotch flavours is balanced with the fine acid. With some patience you will be rewarded for keeping this wine a little longer.