

CHARDONNAY 2014

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.

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.



Appellation	Paarl
Varieties	Chardonnay
Harvest Date	Late January to Late February
Analysis	Alc: 13.5% R.S 2.4 T.A 6.0g/l pH 3.43
Fermentation	100% Barrel fermented – 30% new, 30% second fill, 30% third fill, 10% fourth fill
Barrel Ageing	10 months
Bottling Date	January, 2015
Optimum Drinkability	2015 to 2022
Enjoy With	Mushroom risotto, pan seared scallops or the Catch of the Day or with good company
Winemaker's Note	This well structured and balanced Chardonnay has great tropical fruit with hints of peach and poached pear on the nose. On the palate the wine delivers lifted varietal characters of melon, stone fruits and citrus which are enriched by the creamy palate. The finish envelopes refreshing acidity which is nicely integrated with great mouth feel. A clean and bright wine, with well structured oak influences due to barrel fermentation in new and aged French oak.