

UNWOODED CHARDONNAY 2014

Glen Carlou is synonymous with Chardonnay, having successfully made two wooded Chardonnay styles for almost 25 years - our Classic Chardonnay and our single vineyard Quartz Stone Chardonnay. We felt it was a natural progression to make a small trial batch of an Unwooded Chardonnay in 2011. Arco fermented the wine in a specially formulated cement egg shaped tank which we import from France.

These specialized concrete tanks offer excellent thermal inertia, as well as controlled micro-oxidation, and are of course flavour neutral and durable. In effect, they offer a combination of some of the best qualities of stainless steel and wooden tanks. Wines fermented in concrete display more weight, fruit intensity and minerality than the same wines aged in stainless steel or plastic.

The Nomblot Egg's porous clay-cement walls allow for natural oxygenation without oakiness. The tank's most surprising benefit may well lie in its shape. All fluids rise when temperature increases, and do so in a vortex, however in a barrel or other container, the vortex is slowed by the angles. Within the angle free Egg the vortex turns naturally for weeks, which raises the lees, and nourishes the wine.



Appellation	Paarl
Varieties	Chardonnay
Harvest Date	Late January to Mid February
Analysis	Alc: 13.5% R.S 1.9 T.A 5.6g/l pH 3.58
Fermentation & Ageing	100% fermentation in Nomblot concrete egg shaped tanks. Aged for 6 months unsulfured on heavy lees.
Bottling Date	December, 2014
Optimum Drinkability	2015 to 2018
Enjoy With	On its own, fresh grilled prawns or fish, salmon fishcakes or vegetable terrine

Winemaker's Note

Our 2014 Unwooded Chardonnay marks the fourth vintage release of this wine. It is a light straw gold in colour with aromas of pear, green apples and quince. Stone fruits and pineapple are highlighted on the palate. The finish is balanced with a clean and bright acid backbone and rounded with a richly textured creaminess and length, generated by extended lees contact in the cement tanks prior to bottling, allowing the fruit to express itself with little human intervention and little preservative being used throughout the maturation period.