



TASTING NOTE from the Curators of Classic Wine

## QUARTZ STONE CHARDONNAY 2016

Glen Carlou is synonymous with Chardonnay, having made the Classic Chardonnay for over 25 years.

The prestigious Quartz Stone Chardonnay is made from a single vineyard which is the oldest block of Chardonnay on the property which was planted in 1989. The soil found in this block is decomposed granite with significant amounts of quartz in it, hence its name.

It is made with as little intervention as possible. The block is harvested in one day and the juice after settling for two days goes into new oak barrels and one Nomblot egg. We do not add any yeast thus allowing a natural fermentation. This wine does not go through malolactic fermentation which presents a wine with more restrained acid.

Each year it produces fruit of great depth and concentration.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chardonnay
<b>Harvest Date</b>	Mid February
<b>Analysis</b>	Alc: 13%   R.S 2.5   T.A 6.0g/l   pH 3.30
<b>Fermentation</b>	Six weeks, natural fermentation in 90% in new French oak and 10% in Nomblot concrete egg shaped tanks
<b>Ageing</b>	11 months
<b>Bottling Date</b>	July, 2017
<b>Optimum Drinkability</b>	2017 to 2022
<b>Enjoy With</b>	Best enjoyed with food such as langoustine, scallops, any other seafood or poultry dishes. Particularly delicious with prosciutto wrapped quail or Franschoek trout.
<b>Winemaker's Note</b>	On the nose the wine showcases aromas of orange conserve, clean citrus and ripe stone fruits. A rich, and distinctive, yet classically defined style with full flavours of butterscotch and candied pineapple on the palate. Layer after layer, this wine finishes fresh and in gratifying style - customary a grand food wine.