



2017 Syrah



The rich tapestries of passionate people interwoven with insightful custodians have shaped and continue to develop Glen Carlou Vineyards. A splendid storyline supports our desirable reputation of being a trusted, highly awarded and respected wine brand.

Our farm is situated in the Simonsberg Mountain foothills in the Paarl region of the Western Cape and encompasses a variety of slopes and aspects. Of the current 31 blocks planted, each is nurtured according to its own unique potential, respecting the natural cycles of the vines. A vineyard replanting programme is currently underway so as to be adding five hectares per year. Hardier, tougher drought resistant rootstocks and new varietal clonal selections are being planted.

Our 145 hectare property transferred back to local ownership when in 2016 Glen Carlou was purchased by a South African family consortium. Whilst the management team has remained largely unchanged, the excitement for the years ahead is driven by our new winemaker Johnnie Calitz.

Wine of Origin

Simonsberg-Paarl

Wine Analysis

Alc. 14.5% R.S. 2.7g/l T.A. 6.6g/l pH 3.34

Vinification

The total crop was fermented half and half, naturally and inoculated. Fermentation was initiated in open top 4 ton tanks. Pump overs and punch downs were undertaken regularly to maximise extraction. The wine was left on skins for 20 days after fermentation was completed. French oak, and a small portion of American oak, was used to barrel age for 16 months—split between 30% new, 40% 2nd and 30% 3rd fill in 225l barriques.

Optimum Drinkability

Drink now; best within four years of vintage.

Winemaker's Tasting Note

"Powerful combination of sweet cherry, mulberry and blackcurrant fruit combined with the clear yet subtle fragrance of dried peaches and star anise. Finely grained tannins support a full bodied delicate Syrah, which unquestionably is the best of recent vintages". Johnnie Calitz