



2019 Unwooded Chardonnay



Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape. Of the current 31 blocks planted and which encompass a variety of slopes and aspects, each is nurtured according to its own unique potential, respecting the natural cycles of the vines.

A vineyard replanting programme is underway adding 5 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.

The rich tapestries of passionate people interwoven with insightful custodians have shaped and continue to develop Glen Carlou.

A splendid storyline supports our desirable international reputation of being a trusted, highly awarded and respected wine brand.

Wine of Origin	Simonsberg-Paarl
Wine Analysis	Alc. 12% R.S. 1.9g/l T.A. 7.6g/l pH 3.36
Vinification	A charmingly textured wine is created from the extended and continual lees contact during the fermentation process in clay cement Nomblot eggs. The wine remained in the egg for 6 months before stabilising, filtering and bottling. The grapes were hand harvested from some of the older blocks.
Optimum Drinkability	Drink now; best within two years of vintage.
Winemaker's Tasting Note	"Due to the oval design of the concrete Nomblot eggs, the wine is moved constantly in a vortex during fermentation. This action adds a great quality dimension to unwooded wines as the lees is continually moved, naturally. With well balanced acidity, this crisp fresh wine delights with peach and pineapple undertones." Johnnie Calitz (winemaker)