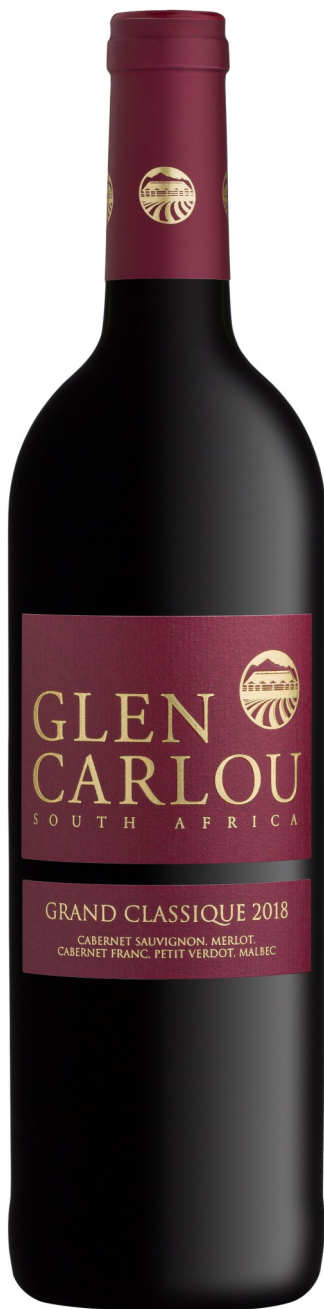




Grand Classique 2018



Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape.

Our vineyard blocks encompass a variety of slopes and aspects - each is nurtured according to its own unique potential, respecting the natural cycles of the vines.

Our 145 hectare property transferred back to local ownership when in 2016, Glen Carlou was purchased by a South African family consortium.

Significant investments have been made for the vineyard replanting programme, one of several initiatives implemented since the change in ownership. Robust drought resistant rootstocks and new clones are being planted to increase the hectares under vine.

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	Coastal Region
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In the Vineyard	<p>"Although the soil types differ between the sites, all have some form of decomposed granite over structured clay subsoil allowing for ample drainage and water retention. The trellised vines are pruned to 2 bud spurs, with 16 - 18 bearers per meter, and we harvest approximately 8 tons/ha". Marius Cloete (viticulturist)</p>
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In the Glass	<p>"An absolutely stunning wine, with complete balance and sophisticated elegance. Hints of bell pepper mingle with chocolate and sweet berry nuances. Vibrant red fruit combined with plum and vanilla undertones and hints of tobacco leaf, all come together in this polished example of a rarely encountered full complement of Bordeaux varieties blended red. The palate is brimming with dark fruit and peppermint chocolate, with soft tannins and a velvety finish". Johnnie Calitz (winemaker)</p>
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In the Cellar	<p>As the grapes were hand-picked and hand sorted, a process of minimal intervention followed, as all components were barrel matured for 18 months in 225 litre barriques. Gentle handling and absolute attention ensured the wine was kept as natural as possible with frequent punch downs and skin contact of 30 days. Cabernet Sauvignon, Merlot and Cabernet Franc makeup more than 85% of the blend with Malbec and Petit Verdot adding the "salt & pepper" excitement.</p>
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Wine Analysis	Alc. 14.5% R.S. 3.4g/l T.A. 7.0g/l pH 3.28
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