



Sauvignon Blanc 2020



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

The 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 Cape Town

In the Vineyard

"Fruit from the extended Perold trellised block was handpicked over 3 stages of ripening. Early morning harvesting ensured the cool fruit was transported to our winery. The low yielding Durbanville shale and cooling ocean winds off Table Bay, contributed to healthy yet small berries which were concentrated in flavour. 2020 was a challenging harvest but one which shows promising potential". Marius Cloete (viticulturist)

In the Glass

"Distinctive complexity with layers of tropical fruit, pineapple, green pepper and gooseberries. This vibrant styled Sauvignon Blanc presents a vivid lemon-lime colour, with a flinty thread throughout, underpinned by freshness. As the wine evolves, it develops green apple and kiwi fruit in the glass, with intriguing floral tones. The well-structured mid palate is balanced by beautiful acidity. The hero of this wine is unquestionably the purity of the fruit it was made from". Johnnie Calitz (winemaker)

In the Cellar

Bunches were sorted on a conveyor, destemmed but not crushed followed by a period of skin contact. After a gentle pressing, using only the 1st 55%, the juice was left for 24 hours to allow the gross sediment to settle. Fermentation was in stainless steel tanks and completed when the wine was dry. The wine was then kept on its fine yeast lees, and continually stirred to enhance the character over a period of 3 months.

Wine Analysis Alc. 13.5% R.S. 1.7g/l T.A. 6.4g/l pH 3.16