



Natural Sweet Chenin 2017



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 Paarl

In the Vineyard

The Natural Sweet is always made from the same single block of very old Chenin Blanc vines. This block was planted in the early 1990's. It is an unirrigated vineyard block and is grown without trellising. The yields are extremely low which adds to the concentration of the juice. The wine is named for a previous winemaker whose nickname was Welder.

In the Cellar

We hand-pick at 30-32 Balling and do whole bunch pressing. Enzymes are used for settling and we usually wait 24 hours before racking. The juice is then inoculated, and fermentation is controlled at a cold and very slow pace. Fermentation is stopped at around 9% alcohol when we feel that sugar acid ratio is at its best. This is done with cooling and filtration. The wine is then bottled as soon as possible with a sterile filtration and left in bottle to develop its extremely unique character.

In the Glass

"Bright and vibrant on both the nose and palate. This wine shows concentrated aromas and flavours of dried apricots, ripe oranges and honey. Hints of white floral blossoms add complexity to the nose. The richly textured palate is supported by crisp acidity with a long lingering aftertaste. Grapes for this natural sweet style are sourced from a single block. This is a wine which is best served well chilled". Johnnie Calitz (winemaker)

Wine Analysis Alc. 8.5% R.S. 156.8g/l T.A. 7.1g/l pH 3.20