



## 2018 Syrah



Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape. Of the current 31 blocks planted which 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.

Amongst several initiatives implemented recently, a significant investment has been made into the vineyard replanting programme. Robust drought resistant rootstocks and new varietal clonal selections are being planted so as 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 reputation of being a trusted, highly awarded and respected international wine brand.

Wine of Origin	Simonsberg-Paarl
Wine Analysis	Alc. 14% R.S. 3.3g/l T.A. 5.7g/l pH 3.45
In the Glass	“Distinctive blackcurrant and sweet cherry combine with a subtle floral violet fragrance and sundried herbs. Finely grained tannins and a line of fresh natural acidity support a silky textured mouthfeel. Best served between 16–18°C”. Johnnie Calitz (winemaker)
In the Cellar	Naturally fermented in 4 ton open top tanks and left on skins for 20 days. Barrel aged for 16 months (50/50) in new American oak and 2nd and 3rd fill French barriques.
In the Vineyard	“Optimum conditions within the vine’s canopy was a focus viticultural practise within the vineyards for 2018. A meticulous ‘green harvest’ was undertaken shortly after veraison to ensure even ripening and concentration of flavours. The grapes were hand harvested in the mornings of the first weeks of March 2018”. Marius Cloete (viticulturist)