GLEN CARLOU
SOUTH AFRICA

Quartz Stone Chardonnay 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	Simonsberg -Paarl
In the Vineyard	Meticulous vineyard management combined with exceptional terroir yields fruit of superb quality. The Quartz Stone grapes are hand harvested in the coolness of morning, where the emphasis is on preserving the natural complexity of the fruit.
In the Cellar	Fermented and matured in small French oak barrels for 11 months, the whole bunch pressed grapes were gently handled from vineyard to winery. 90% of the wine was fermented in all new French oak 225l barrels and 10% in the designated Quartz Stone Nomblot Egg-tank.
In the Glass	"A complex nose of citrus, white peach, spice and buttered toast aromatics are evident on the nose of this 100% Single Vineyard Chardonnay. The mid-palate evolves with tantalising lime and butterscotch notes framed by a fresh citrus character. These follow through to an extended and complex aftertaste of apricot marmalade and a delicate yet creamy almond finish. Throughout the mouthfeel, the Quartz soil's mineral identity is revealed". Johnnie Calitz (winemaker)
Wine Analysis	Alc. 13% R.S. 5.0g/l T.A. 7.3g/l pH 3.22