



## Unwooded 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.

<b>Wine of Origin</b>	Simonsberg-Paarl
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<b>In the Vineyard</b>	A selection of fruit was made from high-quality Simonsberg-Paarl vineyards grown in decomposed granite soils. Exacting vineyard management ensured superior fruit concentration and bold flavours from yields of 9 to 11 tons per hectare. Blocks were picked separately, depending on phenolic ripeness, so as to reveal Chardonnay grapes of character, complexity and balance which reflect our terroir and climate.
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<b>In the Cellar</b>	Destemmed grapes provided for more "pulp" to work with than conventional pressing. To amplify the texture and development of this vintage, the wine spent over 9 months on its fine lees. Fermentation and maturation were undertaken in Nomblot "egg" tanks. These inhibit oxidation, and improve the aging potential of a wine, while encouraging a creamier mouthfeel.
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<b>In the Glass</b>	"Pale straw with a brilliant lime green hue in the glass, this wine offers crisp Granny Smith apple and ripe citrus aromas. The flavours are vivacious with supple layers of crème caramel, pineapple and white peach extending towards a textured aftertaste. Bright and vibrant in the bottle and your glass, this wine is filled with everything, but oak!". (Johnnie Callitz – winemaker)
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<b>Wine Analysis</b>	Alc. 13% R.S. 2.7g/l T.A. 7.3g/l pH 3.01
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