



Quartz Stone 2021

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 outstanding quality from our single vineyard Quartz Stone block. Bunches are hand harvested in the coolness of morning, for the emphatic preservation of the fruit's natural complexity and character.

In the Cellar

To further uphold the quality facets of Quartz Stone, this bottle is sealed with a hand selected premium grade natural cork, offering a zero taint guarantee. After whole bunch pressing, 90% of the juice was fermented in all new French 225l barrels and 10% in the designated QS Nomblot-egg tank. Extended fine lees contact was maintained throughout the maturation time of a year in small French barrels.

In the Glass

"Swirling in the glass Quartz's eye catching lemony-yellow-green colour opens an array of intricate aromas of citrus, white peach, undemanding cinnamon spice, teasing with oven-warm expanded brioche. Distinctly provocative citrus fruit, green apple and peach stone evolve on the mid-palate, following through to an extended aftertaste of fine apricot preserve and a creamy almond finale. Evoking its Quartz soil identity, a quiet minerality lends a further dimension to the captivating mouthfeel". (Johnnie Calitz – winemaker)

Alc. 13.5% R.S. 1.8g/l T.A. 5.7g/l pH 3.22