

## Blanc de Blancs Brut 2019

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.

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Wine of Origin	Western Cape
In the Vineyard	Two consignments of Chardonnay grapes were early morning handpicked and handled reductively to preserve the integrity of the fruit for the essential base-wine. The grapes came from two distinctive vineyard blocks, situated in Simonsberg-Paarl and Robertson.
In the Cellar	Light whole bunch pressing in the tradition of Méthode Traditionnelle was followed by 2 days of cold settling. A specific Champagne yeast was inoculated to enhance brightness in the base-wine. The two territory lots were fermented separately until blending, then left on the fine lees for 4 months. The finished wine spent 30 months in bottle before a Zero Dosage

disgorgement.



In the Glass

"This Brut Nature style reveals distinct white peach, cinnamon spice and subtle jasmine floral scents. Lemon and lime, and crisp green apple flavours abound on the brioche accented mouthfeel. An exceptionally fine mousse supports the finesse, making this Cap Classique your quintessential drink for all occasions. We aged it for you so that you can enjoy almost

Alc. 12% R.S. 2.4g/l T.A. 7.7g/l pH 3.17

immediately!". Johnnie Calitz (winemaker)