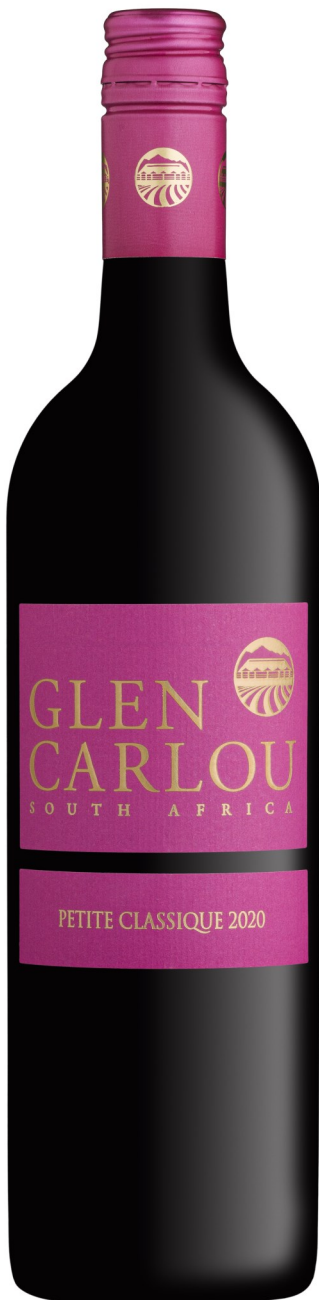




Petite Classique 2020



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	Coastal Region
In the Vineyard	An early start to harvest after a warm, dry vintage yielded wines of lively intensity. A meticulous 'green harvest' was undertaken after <i>veraison</i> for even ripening and flavour concentration. The grapes of each component were early morning hand harvested mid February, picked at optimum ripeness to produce wines which characterise our Petite's subtle and fresh elegance.
In the Cellar	Fermentation was undertaken in stainless steel tanks, with regular pump overs during this time. The wine was left on skins for two weeks to boost extraction as malolactic fermentation was also completed in tank. Both components were vinified and aged separately in 2nd and 3rd fill French barriques for 12-14 months on fine lees. The all important barrel selection for final blend was guided by criteria of showcasing vibrant fruit framed by smooth, easy tannins.
In the Glass	"This new world styled Merlot/Malbec blend is beautifully layered with bright red fruit, blackcurrant and almond notes on the velvety mouthfeel. Petite Classique rewards you by being immediately accessible with enticing aromas of bright mint berry chocolate. I'd recommend chilling the bottle slightly before serving when days are warm or hot". (Johnnie Calitz – winemaker)

Alc. 14% R.S. 4.5g/l T.A. 6.6g/l pH 3.35