



## Pinot Noir Rosé 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.

<b>Wine of Origin</b>	Simonsberg-Paarl
<b>In the Vineyard</b>	Grapes were hand picked from 2 adjacent Pinot Noir vineyards on the estate, in three different <i>trie</i> early in the harvest season. These 15-year-old irrigation supplemented trellised vineyards are planted in weathered and well-drained decomposed granite soils, producing approximately 12 tons per hectare.
<b>In the Cellar</b>	Destemmed grapes entered the press at cool temperatures were given skin contact for 5 hours, and then lightly pressed and settled for 2 days at 10°C. Fermentation, over 20 days at 12-13°C with selected yeast strains, was handled reductively to retain and preserve Pinot Noir's delicate fruit profile.
<b>In the Glass</b>	"A pronounced bouquet of strawberry, citrus and passion fruit leads to a dry yet keenly balanced palate. The mouthfeel is lively with medium acidity, and packed with watermelon flavours, floral undertones and a crisp citrus aftertaste. Gorgeous and tempting in the glass with a pale rose gold body colour, this Rose is light in alcohol and delicate in taste". (Johnnie Calitz – winemaker)
Alc. 12.5% R.S. 1.5g/l T.A. 6.6g/l pH 3.00	