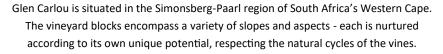


Petite Chardonnay 2023



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	Building up towards harvest, our vineyards experience a fresh, late afternoon southerly breeze, which has a cooling effect allowing the grapes to ripen evenly and preserve fruit flavour Picked somewhat earlier in the season, these grapes were safeguarded by the coolness of morning with an emphasis or capturing the natural complexities of the fruit.
In the Cellar	Whole bunch pressed and settled overnight, the juice was ther racked and pumped into stainless steel tanks for the primary fermentation. After fermentation the wine was left on its lees under controlled temperatures, with weekly stirring to boost flavour and mid-palate development. Selected yeast strains were used to elevate the fruit-profile of Chardonnay fruit. The wine did not undergo malolactic fermentation.



In the Glass

"This Chardonnay is straight up, not oaked. Showcasing Chardonnay in its purest form. A lightly styled delightfully delicious mouthfeel centered on the lemon-citrus and peach fruit flavours. The palate opens up to a spectrum of melon, bright litchi and floral notes framed by a nuanced minerality on the aftertaste. With crisp clean unhindered aromatics and a brilliant body colour, Petite Chardonnay might be small in name however will deliver big on enjoyment! " Johnnie Calitz (winemaker)