



## Sauvignon Blanc 2023



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

Cape Town

### In the Vineyard

Our Sauvignon Blanc grapes are picked in three stages of ripening. The first early harvest presents fresh citrus, gooseberry and green pepper flavours, to a more advanced ripening stage of pineapple, melon, peach and tropical complexity. Low yield Durbanville shale soil and the cooling effect of the Table Bay peninsula, make for a perfect Sauvignon Blanc meso-climate.

### In the Cellar

Grapes were hand-picked and the must chilled and handled reductively throughout. A vacuum press was used to gently extract juice which was settled and then racked. Fermentation was initiated in stainless steel tanks with different commercial yeasts selected to suit the fruit profile of the various pickings.

### In the Glass

"Distinctive complexity with layers of tropical fruit, pineapple, green pepper and gooseberries. This medium bodied Sauvignon Blanc presents a vivid lemon-lime colour, with a flinty thread on the palate underpinned by a floral freshness. As the wine evolves, it develops green apple and kiwi fruit in the glass, with intriguing tropical tones. The entry is fresh progressing towards a well-structured mid palate, balanced by the refreshingly vibrant natural fruit acidity". (Johnnie Calitz – winemaker)

Alc. 13.5% R.S. 2.7g/l T.A. 5.5g/l pH 3.46