

## Collection Natural Sweet 'Hanepoot' 2020

Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape.

Our 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.

**Collection wines** are annual releases of mostly single vineyard and naturally fermented characterful, individual wines. Fruit is sourced from distinctive small blocks or vineyards, often from far afield, by means of contracts entered into with specific grape growers. Each wine has varying and unique attributes either from a viniculture feature or through its journey in the winery. Occasionally only 600 bottles of a wine are released, as quantity is restricted due to the yield.



**Wine of Origin** | St Helena Bay

**In the Vineyard**

This Natural Sweet was made from Muscat d' Alexandrie, hand harvested in the St. Helena bay appellation. Old vines aged over 65 years old and planted in white sand with underlying clay and calcareous sections, this Muscat d' Alexandrie Vineyard is situated around 3 km from the Atlantic Ocean and enjoy a cool sea breeze that contrasts the dry climate. The yields are extremely low which adds to the concentration of the juice, made in a well suited Natural Sweet Dessert wine style.

**In the Cellar**

Hand-picked at around 30 Balling, the fruit was whole bunch pressed, and cold settled overnight. After racking, the juice was inoculated and fermentation controlled at a cold and slow pace. Fermentation was halted at around 8.5% alcohol with an optimal sugar and natural acid ratio. A sterile filtration was undertaken before bottling and the wine was left to develop secondary maturation characteristics before release.

**In the Glass**

"Bright and vibrant on both the nose and palate. This wine shows concentrated aromas of dried apricots, raisins, honey and a hint of fresh herbs. The richly textured palate is supported by crisp acidity with some grippy tannin having a cleansing after-effect. Serve well chilled and enjoy the fragrant bouquet of this delicious Natural Sweet dessert wine."

(Johnnie Calitz— Winemaker)

Alc. 9% R.S. 133.2 g/l T.A. 8.1 g/l pH 2.99