



TASTING NOTE from the Curators of Classic Wine

QUARTZ STONE CHARDONNAY 2014

Glen Carlou is synonymous with Chardonnay, having made the Classic Chardonnay for over 25 years.

The prestigious Quartz Stone Chardonnay is made from a single vineyard which is the oldest block of Chardonnay on the property which was planted in 1989. The soil found in this block is decomposed granite with significant amounts of quartz in it, hence its name.

It is made with as little intervention as possible. The block is harvested in one day and the juice after settling for two days goes into new oak barrels and one Nomblot egg. We do not add any yeast thus allowing a natural fermentation. This wine does not go through malolactic fermentation which presents a wine with more restrained acid.

Each year it produces fruit of great depth and concentration.



Appellation	Paarl
Varieties	Chardonnay
Harvest Date	Mid February
Analysis	Alc: 13% R.S 2.2 T.A 6.1g/l pH 3.46
Fermentation	Six weeks, natural fermentation in 90% in new French oak and 10% in Nomblot concrete egg shaped tanks
Ageing	11 months
Bottling Date	November, 2014
Optimum Drinkability	2015 to 2021
Enjoy With	Best enjoyed with food such as langoustine, scallops, any other seafood or poultry dishes. Particularly delicious with prosciutto wrapped quail or Franschoek trout.
Winemaker's Note	This chardonnay is from our oldest vineyard - planted in 1989 - and continuously produces an exceptional wine. On the nose the wine is bursting with aromas of orange marmalade, lemon custard and ripe stone fruits. The lively aromas are followed by layer after layer of poached pear and candied pineapple on the palate. The finish is fresh and full and is a great wine with food.