

## UNWOODED CHARDONNAY 2016

Glen Carlou is synonymous with Chardonnay, having successfully made two wooded Chardonnay styles for almost 25 years - our Classic Chardonnay and our single vineyard Quartz Stone Chardonnay. We felt it was a natural progression to make a small trial batch of an Unwooded Chardonnay in 2011. Arco fermented the wine in a specially formulated cement egg shaped tank which we import from France.

These specialized concrete tanks offer excellent thermal inertia, as well as controlled micro-oxidation, and are of course flavour neutral and durable. In effect, they offer a combination of some of the best qualities of stainless steel and wooden tanks. Wines fermented in concrete display more weight, fruit intensity and minerality than the same wines aged in stainless steel or plastic.

The Nomblot Egg's porous clay-cement walls allow for natural oxygenation without oakiness. The tank's most surprising benefit may well lie in its shape. All fluids rise when temperature increases, and do so in a vortex, however in a barrel or other container, the vortex is slowed by the angles. Within the angle free Egg the vortex turns naturally for weeks, which raises the lees, and nourishes the wine.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chardonnay
<b>Harvest Date</b>	Late January to Mid February
<b>Analysis</b>	Alc: 13%   R.S 2.0   T.A 5.1g/l   pH 3.31
<b>Fermentation &amp; Ageing</b>	100% fermentation in Nomblot concrete egg shaped tanks. Aged for 6 months unsulfured on heavy lees.
<b>Bottling Date</b>	August, 2016
<b>Optimum Drinkability</b>	2016 to 2019
<b>Enjoy With</b>	On its own, fresh grilled prawns or fish, salmon fishcakes or vegetable terrine

### Winemaker's Note

Made from early ripened Chardonnay grapes at 21 to 22 degrees bailing, this Chardonnay gets its complexity from the continual lees stirring movement in the Nomblot egg tank. The combination of good grapes and minimal intervention shows in the wine. The appearance has a brilliant brightness of lime peel; the nose is subtle with hints of white peach, pear and lemon rind. On the palate the wine has medium acidity with flavours of pineapple and quince; the lees give the wine a soft creamy finish. Often, it is the creamy finish which gives a perception of sweetness, but the wine is nonetheless dry.