

## CHARDONNAY 2013

Chardonnay is one of the most famous and widely planted white wine grapes around the world. Its spiritual home is Burgundy, France. Chardonnay is the most malleable of wines with an affinity for oak which will impact flavours and characteristics.

The fruit for this wine is sourced from ten different vineyard sites. All fruit for this wine is hand harvested over a three week period resulting in a number of batches with varying sugar and acidity levels. The result is a well balanced wine with elegance and restraint.

Glen Carlou uses special water-bent barrels from a cooper in France. These sophisticated barrels impart a light touching of oak and allow the fruit to express itself, producing Glen Carlou's Classic Chardonnay style.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chardonnay
<b>Harvest Date</b>	Late January to Late February
<b>Analysis</b>	Alc: 14%   R.S 2.3   T.A 6.8g/l   pH 3.26
<b>Fermentation</b>	100% Barrel fermented – 30% new, 30% second fill, 30% third fill, 10% fourth fill
<b>Barrel Ageing</b>	10 months
<b>Bottling Date</b>	December, 2013
<b>Optimum Drinkability</b>	2014 to 2021
<b>Enjoy With</b>	Mushroom risotto, pan seared scallops or the Catch of the Day.
<b>Winemaker's Note</b>	This wine is clear and bright in appearance with a lime and golden apple skin hue. On the nose there is the aroma of green apples, gooseberries and ripe pears. It is a medium bodied wine with the fruit well integrated with the oak. Subtle vanilla and butterscotch along with lemon curd and quince can be found on the palate. It has well balanced acidity and good length.