



TASTING NOTE from the Curators of Classic Wine

CHARDONNAY 2016

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.



Appellation	Paarl
Varieties	Chardonnay
Harvest Date	Late January to Late February
Analysis	Alc: 13.5% R.S 3.4 T.A 5.8g/l pH 3.39
Fermentation	100% Barrel fermented – 30% new, 30% second fill, 30% third fill, 10% fourth and fifth fill
Barrel Ageing	10 months
Bottling Date	June, 2016
Optimum Drinkability	2017 to 2024
Enjoy With	Seabass with charred cherry tomato, aqua pazza, cannellini beans and green olive butter or pan seared scallops with cauliflower puree or with good company
Winemaker's Note	Our much loved Chardonnay is regarded for its well integrated fruit with rounded oak maturation flavour profile. The 2016 shows an exciting medium straw colour, with tinges of green on the rim, rich in citrus, green apples and oak nuance. 100% barrel fermented in French oak; furnish the wine with a toasted and creamy oak character, it is complemented by ripe pear, all together in perfect harmony. Excellent length with marmalade and an almond-flower finish, this wine is particularly well balanced with a crisp and clean acidity. The result, a stylish and Classic Chardonnay.

