



2017 Chardonnay



The rich tapestries of passionate people interwoven with insightful curators have shaped and continue to develop Glen Carlou. A splendid storyline supports our desirable reputation of being an awarded and respected wine marque.

Our farm is situated in the Simonsberg Mountain foothills in the Paarl region of the Western Cape and encompasses a variety of slopes and aspects. Of the current 31 blocks planted, each is nurtured according to its own unique potential, respecting the natural cycles of the vines. A vineyard programme of adding five hectares per year to realise a total of 60 hectares is underway with hardier rootstocks and new varietal clonal selections being planted.

The 145 hectare property transferred back to local ownership when in 2016 Glen Carlou was purchased by a South African family consortium.

Whilst the management team has remained largely unchanged, the excitement for the years ahead is driven by our new winemaker Johnnie Calitz.

Wine of Origin	Simonsberg-Paarl
Wine Analysis	Alc: 13.5% R.S: 2.7g/L T.A 6.1g/L pH 3.35
Vinification	Fermented in water bent French oak barrels split between 30% new and 2nd, 30% 3rd and 10% 4th and 5th fill for a period of 10 months.
Optimum Drinkability	Drink now; suitable for ageing up to five years from vintage.
Winemaker's Tasting Note	"The fruit for this wine is sourced from 10 diverse blocks each picked at different times to vary the sugar and natural acid of the grapes. Each small batch was vinified separately until the final blend was decided on. Distinctive citrus characters, green apple and pear notes are evident on the nose and palate. The extended elegant aftertaste is supported by crisp acid, finely grained tannins and soft spice notes." Johnnie Calitz