

2018 Unwooded 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: 1.3g/L T.A 6.6g/L pH 3.23
Vinification	Fermented in 1600 litre Nomblot eggs, lees contact of six months before stabilising, filtering and bottling.
Optimum Drinkability	Drink now; best within two years of vintage
Winemaker's Tasting Note	"Due to the oval design of the concrete Nomblot eggs, the wine is moved constantly in a vortex during fermentation. This action adds a great quality dimension to unwooded wines as the lees is continually stirred, naturally. With well balanced acidity, this crisp and fresh wine delights with peach and floral aromas and fresh lemon flavours." Johnnie Calitz