



Natural Sweet Chenin 2017



Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape.

Our vineyard blocks encompass a variety of slopes and aspects - each is nurtured according to its own unique potential, respecting the natural cycles of the vines.

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

Significant investments have been made for the vineyard replanting programme, one of several initiatives implemented since the change in ownership. Robust drought resistant rootstocks and new clones are being planted to increase the hectares under vine.

The rich tapestries of passionate people interwoven with insightful custodians have shaped and continue to develop Glen Carlou. A splendid storyline supports our desirable international reputation of being a trusted, highly awarded and respected wine brand.

Wine of Origin	Paarl
In the Vineyard	Our Natural Sweet is always made from the same single vineyard of very old Chenin Blanc vines. A block which was planted in the early 1990's, and remains unirrigated and grown without trellising. The yields are extremely low which adds to the concentration of the juice. In a nod to our legacy the wine was named for a previous winemaker whose nickname was <i>Welder</i> .
In the Cellar	Hand picked at between 30 and 32 Balling, the fruit was whole bunch pressed after which settling was encouraged. After racking the juice was inoculated and fermentation controlled at a cold and slow pace. Fermentation was halted at around 9% alcohol with an optimal sugar and natural acid ratio. A sterile filtration was undertaken before bottling and the wine was left to develop secondary maturation characteristics before release.
In the Glass	"Bright and vibrant on both the nose and palate. This wine shows concentrated aromas and flavours of dried apricots, ripe oranges and honey. The richly textured palate is supported by crisp acidity with a long lingering aftertaste. My suggestion would be to serve well chilled in a wide bowl white wine glass to enjoy the fragrant bouquet". Johnnie Calitz (winemaker)
Alc. 8.5% R.S. 156.8g/l T.A. 7.1g/l pH 3.20	