



## Chardonnay 2022



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

Simonsberg-Paarl

### In the Vineyard

Harvested from 15 diverse sites, the hand picked grapes were kept separate throughout the vinification process. With an average age between 10 and 12 years old, the vines are trellised using the Extended Perold system. Batch harvesting allows for different building blocks and complexity in the wine. The soil structure across the various blocks is comprised mostly of Soft Cartref and Gray and Yellow Kroonstad.

### In the Cellar

Each individual batch from the different sites was barrel fermented in water-bent® French oak. Split 25% between 1st, 2nd, 3rd and 4th fill and matured for 11 months, all the components were kept on their fine lees for the duration. The barrels are made from oak treated in the water-bending® method which prepares the oak for toasting in a way that results in a softer mouthfeel.

### In the Glass

"An expression of generous lemon-citrus aromas, almonds, green apple, delicate pear and melon notes. This Chardonnay shows a sincerely intriguing and elegant nose with an inviting and open mouthfeel, supported by crisp natural fruit acid, finely grained tannins, soft oak spice and floral undertones".  
Johnnie Calitz (winemaker)

Alc. 13.5% R.S. 2.6 g/l T.A. 5.7 g/l pH 3.39