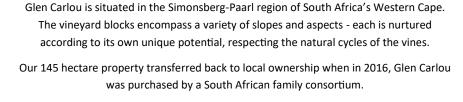


Petite Classique 2022



several initiatives implemented since the change in ownership. Robust drought resistant rootstocks and new clones are being planted to increase the hectares under vine.

Significant investments have been made for the vineyard replanting programme, one of

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	Coastal Region
In the Vineyard	Fruit was hand harvested in the early mornings mid February from a selection of younger vineyards, within the greater Coastal region. Meticulous vineyard management ensures superior red fruit concentration and flavours so that conditions within the vine's canopy was a focus viticultural practise. As was the 'green harvest' undertaken shortly after <i>veraison</i> to ensure even ripening of flavourful berries.
In the Cellar	Malbec and Merlot were handpicked between 25.2-25.5°Balling and fermented in stainless steel tanks with regular pump overs during fermentation. The wine was left on the skins for two weeks to maximise extraction, and malolactic fermentation was allowed in the tanks. Both components were vinified and developed separately before blending, in 2nd and 3rd fill French oak barriques for up to 12 months on fine lees.
In the Glass	"A plush softly textured blend, featuring two varietals known for their panache, that rewards by being immediately accessible. Velvety tannins on a beautifully layered mouthfeel support vivacious red berry fruit aromas which entice along with freshly muddled mint and cinnamon notes. The delightful medium bodied wine with its distinctive label colour. Best served ever so slightly chilled. Bright and lively". (Johnnie Calitz – winemaker)
Alc. 14% R.S. 4.2 g/l T.A. 5.8 g/l pH 3.44	

