



Collection White Blend 2020



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

Coastal Region

In the Vineyard

The Sauvignon Blanc and Semillon were sourced from single vineyards within the higher-lying areas of Groenekloof. This cooler climate yields subtly textured grapes which were combined with Glen Carlou's richer Chardonnay crop. The Chardonnay blocks are predominantly composed of decomposed Granite which lends structure to a wine, with Shale contributing appealing minerality and finesse.

In the Cellar

The 3 grape varieties were fermented naturally and separately in 225 litre French Oak barrels. After fermentation the wines were blended and transferred back to barrel for 9 months. The Sauvignon Blanc component (36%) enriches the blend with aromas of gooseberry and a strong mineral core; Chardonnay (34%) adds texture and density as Semillon (30%) reveals provocative floral, white pear and citrus blossom notes.

In the Glass

"A bold and exciting wine which is commanding, yet subtle. The smooth textured core of lively acidity and generous fruit flavours were enriched by fermentation and ageing in oak. When lightly chilled the creamy oak vanillins come to the fore revealing spice and floral aromatics. The abundant layering of flavours and refined structure on the mouthfeel, renders this a wonderful meal companion. A seamless wine where the components are in a delightful balance". Johnnie Calitz (winemaker)

Alc. 13.5% R.S. 2.6g/l T.A. 6.2g/l pH 3.35