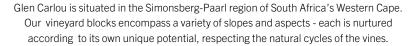


Merlot 2023



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	Canopy management is an important tool to manage phenolic ripeness in Merlot, with excess leaves picked out during berry-set to increase sunlight exposure, contributing to the ripeness and richness of flavour. Fruit was selected from six vineyards situated on well-drained Oak Leaf and Glenrosa soils located within the defined appellation of Simonsberg-Paarl.
In the Cellar	The grapes were hand sorted, destemmed and transferred into 7 ton steel tanks, kept whole-berry as far as possible. Pump overs were done during fermentation, after which extended skin contact followed for between 7-10 days. Before being blended, bottled and labelled the wine was matured in seasoned 225 litre French oak barriques for 14 months in which the malolactic fermentation was also completed.
In the Glass	"A complex but elegant medium bodied wine, showing fresh red berries and cinnamon on the nose. Raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout the layered mouthfeel. The aftertaste reveals juicy blackberry on the palate, balanced by notes of plums, cassis and a subtle earthiness, with rounded acidity on a silky mid-palate". (Johnnie Calitz - Winemaker)
Alc. 14% R.S. 4.5 g/l T.A. 6.5g/l pH 3.37	

