

GLEN CARLOU



Quartz Stone Chardonnay 2023



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	Bunches are hand harvested in the coolness of morning, for the preservation of the fruit's natural complexity and character. In addition to climate and aspect, soil structure unquestionably defines a region's terroir and this is a feature of our Quartz Stone single vineyard. The granite based soil mixed with pieces of quartz, yields grapes off the low-yielding 35 year old vineyard on the northern foothills of the Simonsberg.
In the Cellar	Hand-picked, hand sorted and whole-bunch pressed only the first 55% of gentle free run juice is used. The juice settled and fermented naturally of which 90% was in all new French Oak barriques and 10% in a designated Quartz Stone Nomblot egg shaped tank. Left on gross lees for 12 months, a selection was then made of individual barrels for clarification and ultimately to be bottled as Quartz Stone. Sealed with a hand selected premium grade natural cork offering a zero taint guarantee.
In the Glass	"Our 100% Single Vineyard Chardonnay is abundant with complex aromas of citrus, white peach, fragrant spices and buttered toast. Tantalising and distinctive lime and lemon, green apple and peach stone fruit notes evolve on the mid-palate, which follow through to an extended aftertaste. Evoking its quartz soil identity, the discreet midpalate minerality lends a further dimension to a captivating wine". (Johnnie Calitz - Winemaker)
Alc. 13.5% R.S. 4.5g/l T.A. 5.9g/l pH 3.60	