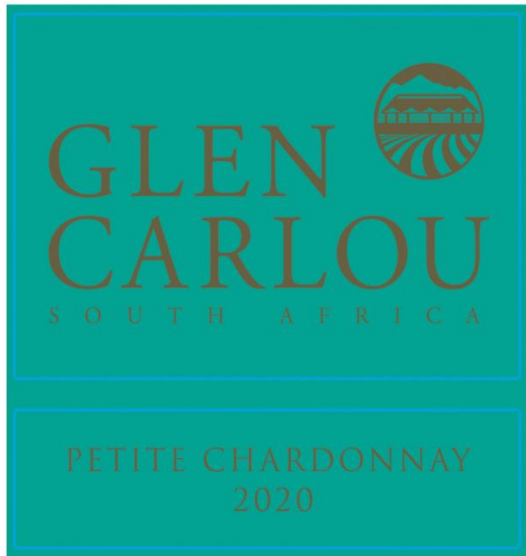


# the wine trust

HERITAGE • TRADITION • CRAFT



## Glen Carlou Background

**Owner:** Pactolus Consortium (five families)

**Country:** South Africa

**Region:** Simonsberg-Paarl

**Founded:** 1985

**Description:** Glen Carlou is an award-winning, 145 hectare estate situated in the beautiful Simonsberg-Paarl region of the Western Cape winelands. Owned since 2016 by a consortium of five South African families, the winery produces a range sustainably-made wines from estate-grown grapes, across many price points. The wines all feature precision, block-by-block viticulture, a modern winery and the artistry and skill of winemaker Johnnie Calitz.

## Wine Notes – 2021 Glen Carlou Petite Chardonnay

Glen Carlou was originally founded in 1985 by the Finalyson family, noted South African winemakers and vineyard owners, with the famed Hess family (owners of the eponymous California winery) taking the reins in 2003. In 2016, the winery was returned to local control as it was sold to a consortium of five South African families (the Pactolus Consortium). Pactolus has spent the intervening years investing significantly in the property, including an extensive replanting program to introduce drought-resistant rootstocks and new clones. The Petite Chardonnay is Glen Carlou's straight up, unoaked Chardonnay, showcasing the varietal in its purest form. Grapes from estate vineyards are whole-bunch pressed and then settled overnight before being racked and pumped into stainless steel tanks for primary fermentation. After fermentation, the wine is left on fine lees to boost flavor and mid-palate development. The result is a lightly styled refresher with a delicious mouthfeel centered on lemon-citrus and peach flavors. The palate features melon, bright mandarin and floral notes framed by a nuanced minerality. Crisp, clean, unhindered aromatics round out this delicious crowd pleaser!

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	South Africa / Western Cape / Simonsberg-Paarl
<b>Production Volume:</b>	1,800cs
<b>Vineyard Characteristics:</b>	Soft Cartref; Grey and Yellow Kroonstad Soils, 10 yr old vines, sloping vineyards, primarily northern exposures
<b>Wine-Making / Vinification:</b>	Hand-harvested, whole-cluster pressed, settled overnight, then racked and pumped into stainless steel tanks for two-week select-yeast fermentation. Wine left on lees for three months for flavor and mid-palate development, with weekly stirring. Filtered. SO2 added.
<b>Alcohol / Volume:</b>	13.5%
<b>Acidity:</b>	5.0 g/l
<b>Residual Sugar:</b>	3.9 g/l