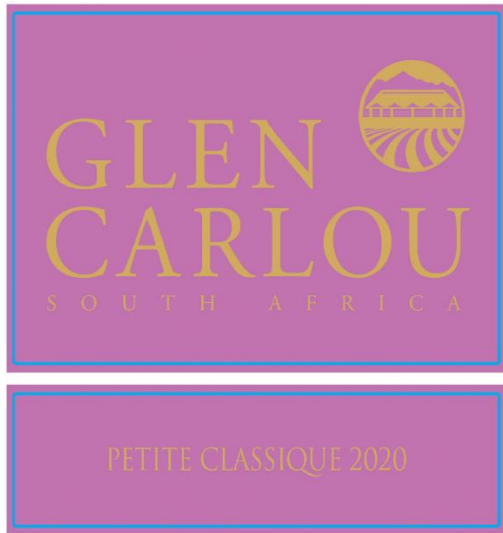


the wine trust

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 – 2020 Glen Carlou Petite Classique

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 Classique is a new world-styled Merlot/Malbec blend. Hand-harvested, destemmed grapes were fermented in stainless steel tanks, with the juice left on skins for two weeks. After fermentation, the wine was separately aged in used French oak barriques for 12-14 months to retain the beautiful fruit flavors with just a hint of oak notes. The result is a beautifully layered gem with bright red fruit, blackcurrant and almond notes and a velvety mouthfeel. Immediately accessible with aromas of berries and chocolate, this wine truly shines when chilled slightly prior to serving.

Technical Specifications

Varietal Composition:	50% Malbec / 50% Merlot
Vineyard Region:	South Africa / Western Cape / Simonsberg-Paarl
Production Volume:	2,100cs
Vineyard Characteristics:	Predominantly Granite soils (Tukulu & Cartref), 12-15 year old vines, multiple vineyards, primarily south and south-east exposures
Wine-Making / Vinification:	Hand-harvested, 100% destemmed grapes, fermented in stainless steel tanks for seven days with wine left on skins for two weeks to boost extraction. Malo completed in tank. Components separately aged in 2 nd and 3 rd use French oak barriques for 12-14 months Filtered. SO2 added.
Alcohol / Volume:	14.0%
Acidity:	6.6 g/l
Residual Sugar:	4.5 g/l