

# the wine trust

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PINOT NOIR ROSÉ  
2021

## 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 Pinot Noir Rose

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 Pinot Noir Rose uses hand-harvested grapes from two adjacent sloping vineyard blocks. The grapes were destemmed and pressed at cool temperatures with 5 hours of skin contact. A 20-day fermentation using select yeast followed, with the aim of preserving Pinot Noir's delicate fruit profile. The result is a salmon-colored beauty with a pronounced bouquet of strawberry, citrus and passion fruit leading to a dry yet balanced palate. The mouthfeel is lively with medium acidity, and packed with watermelon flavors, floral undertones and a crisp citrus aftertaste. Gorgeous and tempting in the, this Rose is light in alcohol and delicate in taste.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	South Africa / Western Cape / Simonsberg-Paarl
<b>Production Volume:</b>	2,100cs
<b>Vineyard Characteristics:</b>	Decomposed Granite (Tukulu), 15 year old vines, north / north-east exposures, sloping vineyards
<b>Wine-Making / Vinification:</b>	Hand-harvested, 100% destemmed grapes entered the press at cool temperatures and were given 5 hours of skin contact prior to light pressing. Delicate 20-day fermentation in stainless steel to preserve Pinot Noirs delicate fruit profile. Aged 3 months in stainless steel on fine lees. Filtered. SO2 added.
<b>Alcohol / Volume:</b>	12.5%
<b>Acidity:</b>	6.6 g/l
<b>Residual Sugar:</b>	1.5 g/l