

# the wine trust

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## 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 Sauvignon Blanc

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 Sauvignon Blanc comes from the cool climate Durbanville Hills, just to the northeast of Cape Town, which provides the perfect meso-climate for this varietal. The grapes were picked in three passes, with an early harvest providing fresh citrus, gooseberry and green pepper flavors, while the later harvests contributing ripe pineapple, melon, peach flavors and tropical complexity. The juice was fermented under controlled temperatures in stainless steel to preserve the crisp fruit flavors and acidity, while aging for 3 months on lees added heft to the mid-palate and complexity. The result is a lemon-lime colored gem with layers of tropical fruit, pineapple, green pepper, and gooseberries and a flinty thread. The entry is fresh with a well-structured mid palate, balanced by the refreshingly vibrant natural fruit acidity.

## Technical Specifications

<b>Varietal Composition:</b>	100% Sauvignon Blanc
<b>Vineyard Region:</b>	South Africa / Western Cape / Durbanville
<b>Production Volume:</b>	2,800cs
<b>Vineyard Characteristics:</b>	Groot Phizantekraal vineyard, 15 year old vines, shale soils, sloping south-east facing vines
<b>Wine-Making / Vinification:</b>	Hand-harvested, 100% destemmed grapes, vacuum pressed to gently extract juice, settled and racked to stainless steel tanks. 14-day fermentation using carefully chosen select yeasts, 3 months aging on fine lees. Filtered. SO2 added.
<b>Alcohol / Volume:</b>	13.5%
<b>Acidity:</b>	5.0 g/l
<b>Residual Sugar:</b>	3.9 g/l