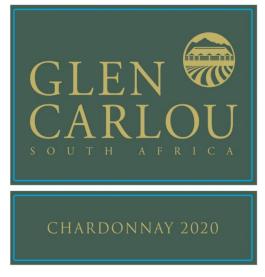
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## Glen Carlou Background

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 – 2020 Glen Carlou 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 grapes for this critically acclaimed Chardonnay were sourced from 15 different sites across a diverse range of soils and exposures. The grapes from each site were kept separate throughout the vinification process to allow the specific qualities of each site to shine through. The juice was barrel-fermented in an equal mix of new, 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> use barrels and aged for 10 months. The result is a wine with fresh citrus, green apple and pear notes and an elegant and long finish is supported by crisp acid and finely grained tannins.



90 Points (Neal Martin)



Varietal Composition: Vineyard Region: Production Volume: Vineyard Characteristics:	100% Chardonnay South Africa / Western Cape / Simonsberg-Paarl 10,000cs Soft Cartref; Grey and Yellow Kroonstad soils, 16 year old vines on
Wine-Making / Vinification:	average, variety of slopes and exposures (15 distinct sites) 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.
Alcohol / Volume: Acidity: Residual Sugar:	Aged 3 months in stainless steel on fine lees. Filtered. SO2 added. 13.5% 7.0 g/l 3.8 g/l

### **Technical Specifications**

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The 2020 Chardonnay has a pretty bouquet of yellow plum and light honeysuckle aromas. The palate is well balanced with subtle tropical fruit, neatly integrated oak and nectarine on the finish. This is great value for the money and perfect for drinking on a summer day.

90 Points (Nov 2021)