



## Quartz Stone 2018



The rich tapestries of passionate people interwoven with insightful custodians have shaped and continue to develop Glen Carlou Vineyards. A splendid storyline supports our desirable reputation of being a trusted, highly awarded and respected wine brand.

Our farm is situated in the Simonsberg Mountain foothills in the Paarl region of the Western Cape and encompasses a variety of slopes and aspects. Of the current 31 blocks planted, each is nurtured according to its own unique potential, respecting the natural cycles of the vines. A vineyard replanting programme is currently underway so as to be adding five hectares per year. Hardier, tougher drought resistant rootstocks and new varietal clonal selections are being planted.

Our 145 hectare property transferred back to local ownership when in 2016 Glen Carlou was purchased by a South African family consortium. Whilst the management team has remained largely unchanged, the excitement for the years ahead is driven by our new winemaker Johnnie Calitz.

Wine of Origin	Simonsberg-Paarl
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Wine Analysis	Alc. 13.5% R.S. 2.2g/l T.A. 5.48g/l pH 3.48
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Vinification	90% of the yield was fermented naturally in 225l new French oak and 10% in the designated Quartz Stone Nomblot egg. The wine was aged in barrel for 11 months.
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Optimum Drinkability	Drink now; suitable for ageing for five years from vintage.
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Winemaker's Tasting Note	"This 100% Single Vineyard Chardonnay shows an enticing light gold body colour. There are tantalising and distinctive fruit notes of citrus, green apple and peach stone fruit. Butterscotch and lime notes on the mid-palate follow through to an extended aftertaste of citrus marmalade with a delicate almond finish." Johnnie Calitz
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[www.glencarlou.co.za](http://www.glencarlou.co.za)

Safra 2018. Vinícola Glen Carlou em 12/10/2019. Paarl/ZA.