



## QUARTZ STONE CHARDONNAY 2024

Glen Carlou is situated in the Simonsberg-Paarl region of South Africa's Western Cape.

Our vineyard blocks encompass a variety of slopes and aspects - each is nurtured according to its own unique potential, respecting the natural cycles of the vines.

Our 145 hectare property transferred back to local ownership when in 2016, Glen Carlou was purchased by a South African family consortium. Significant investments have been made for the vineyard replanting programme, one of several initiatives implemented since the change in ownership. Robust drought resistant rootstocks and new clones are being planted to increase the hectares under vine.

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



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| Wine of Origin  | Cape Coast                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| In the Vineyard | Sourced from the finest of Chardonnay vineyards, this wine showcases the characteristics of its quartz-rich, skeletal soils. The resilience of the growing season is evident in the glass. The run-up to the season was characterised by a moderate and dry winter and spring, resulting in drier-than-usual soil conditions at the onset of the growing season. This resulted in earlier bud-break and flowering, and as such also an earlier than usual harvest. 2024 was also one of the smallest Chardonnay harvests in recent years. |
| In the Cellar   | The grapes are hand-picked and hand-sorted, and only the first 50% of the whole-bunch pressed free-run juice is used. This juice is allowed to settle and ferment naturally, with 90% being aged in all-new French oak barriques and 10% in an egg-shaped Nomblot tank. The wine remains on its gross lees for 12 months, after which a selection of individual barrels is made for clarification before bottling it as Quartz Stone.                                                                                                     |
| In the Glass    | "Our Quartz Stone Chardonnay boasts a rich array of complex aromas, including citrus, white peach, fragrant spices, and buttered toast. On the mid-palate, notes of lime, lemon, green apple, and stone fruit evolve, leading to a long and enjoyable aftertaste. The wine's quartz soil identity adds a subtle minerality to the mid-palate, enhancing its captivating character."<br>Johnnie Calitz - Winemaker                                                                                                                         |

Alc. 13.5% R.S. 1.7g/l T.A. 6 g/l pH 3.39