



## Rosé 2020



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.

**Wine of Origin** Simonsberg-Paarl

### In the Vineyard

"An early harvest of the Pinot Noir block, helps concentration in the fruit to be picked later, destined for our varietal bottling. These trellised vines, grown on weathered granite soils on the slopes of the Simonsberg Mountain are managed to ensure natural high acidity and full flavour development. Fruiting zones are controlled to enable sunlight exposure onto the grapes. So allowing grapes to be harvested earlier with a lower sugar level and good flavour". Marius Cloete (viticulturist)

### In the Glass

"Gorgeous and tempting in the glass, this Rosé reveals a lavish bouquet of strawberry, spring blossom perfume and citrus. Light in alcohol and delicate in taste, this wine is as beautiful as it looks. The keenly balanced entry with hints of lime is followed by a firm length and rounded minerality throughout. Refreshing and vibrant on the palate showcasing red berry and rose petal undertones". Johnnie Calitz (winemaker)

### In the Cellar

Immediately after the early morning picked bunches were received at the cellar, the grapes were lightly pressed as whole bunches to undergo a cool and slow fermentation. Reductive winemaking practices were adhered too, to retain the primary fruit characteristics which delicate Pinot Noir has to offer.

**Wine Analysis** Alc. 12.5% R.S. 1.4g/l T.A. 5.3g/l pH 3.21