



Glen Carlou

Discover a captivating expression of South Africa's signature white grape, crafted by the renowned Glen Carlou estate to showcase the intense concentration and aromatic richness that only old dryland vineyards can produce.



Alcohol :13,00 %

Composition: 100% Chenin Blanc

The Collection Chenin Blanc 2022

Swartland, South Africa

Region and Vineyards

While the Glen Carlou estate is majestically situated in the Paarl region within the foothills of the Simonsberg mountains, this specific cuvée draws its unique character from the rugged and highly acclaimed **Swartland** region. Known for its harsh, dry conditions, the Swartland is a sanctuary for old vines that struggle to survive, resulting in grapes with incredibly thick skins and intense flavor concentration. The vineyards here are dry-farmed, meaning they receive no irrigation and must rely solely on the natural rainfall and deep root systems to find moisture in the ancient soils.

The terroir is dominated by decomposed granite and shale, which imparts a distinctive mineral backbone to the wine. These **60-year-old bush vines** are shaped by the hot days and cool Atlantic breezes of the Western Cape, a diurnal shift that preserves the grape's natural acidity even as they achieve optimal ripeness. This specific combination of extreme climate and ancient geology allows the Chenin Blanc to develop a profound complexity, moving beyond simple fruitiness to offer a true sense of place.

Winemaking

The winemaking philosophy for The Collection Chenin Blanc focuses on minimal intervention to allow the Swartland terroir to shine through. The process begins with the careful hand-harvesting of grapes in the cool early morning hours to preserve freshness. Upon arrival at the cellar, the fruit is hand-sorted and **whole-bunch pressed**, a gentle technique used to extract the purest juice without releasing harsh phenolics from the skins or seeds. Only the finest free-run juice is selected for fermentation.

To build texture and complexity, the juice is transferred to **second and third-fill French oak barrels** for natural fermentation using wild yeasts. Unlike wines fermented in stainless steel, this barrel fermentation integrates oxygen slowly, softening the acidity and adding savory layers. The wine remains on its **gross lees** for approximately **four months**, a critical step that enriches the mouthfeel and enhances the wine's weight, resulting in a harmonious balance between the vibrant primary fruit and the secondary notes derived from the oak aging.



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Tasting Notes

- **Color:** A bright, inviting straw-yellow with glimmers of pale gold.
- **Aroma:** The nose is expressive and layered, opening with an abundance of **stone fruit** and ripe pear, followed by delicate floral notes of **jasmine** and fynbos, underpinned by a hint of marzipan and almond.
- **Palate:** Rich and evocative, the palate delivers generous flavors of **tangerine** and mandarin orange. A creamy, rounded texture from the oak aging is perfectly counterpoised by a taut, vibrant acidity, leading to a long, savory finish marked by subtle vanilla spice and minerality.

Did you know?

The Chenin Blanc grape, historically known locally as "Steen," has been planted in South Africa since the mid-1600s and is currently the country's most widely planted variety. Glen Carlou's interpretation pays homage to this heritage by sourcing from **old vines**, which are legally certified in South Africa for vineyards over 35 years of age, ensuring a wine of superior concentration and historical significance.

Wine Pairing Ideas

- **Mild Thai Green Curry:** The wine's rich texture and stone fruit notes perfectly complement the creamy coconut milk and balance the aromatic spices of the curry.
- **Slow-Roasted Pork Belly:** The vibrant acidity cuts through the richness of the pork fat, while the wine's apple and quince flavors echo the traditional fruit pairings for pork.
- **Grilled Scallops or Prawns:** The mineral backbone and slight oak influence of the wine harmonize beautifully with the sweet, caramelized flavors of seared shellfish.
- **Creamy Brie or Camembert:** The wine's weight and nutty, marzipan undertones make it an exceptional partner for soft-ripened cheeses with a bloomy rind.



Robert Parker (RP) : 91 Points (2021)

Opening with an herbal nose, the 2021 The Collection Chenin Blanc offers aromas of wild brush, dusty lemon skin and sweet citrus. Medium-bodied, the palate compresses to show soft oak tones that reveal a delicate complexity before expressing a fine, stony minerality alongside succulent acidity. The wine continues to uncoil, swaying back with herbal essences, soft oak spices and bright lemon skin flavors over the lingering and spicy finish. This was made with primarily free-run juice from handpicked and hand-sorted Chenin Blanc. Give it a try. 1,200 bottles produced.

