

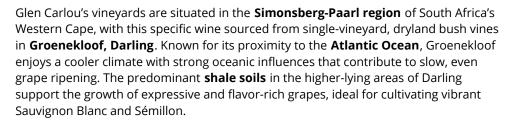
The Collection Sauvignon Blanc / Sémillon from Glen Carlou is a captivating blend that marries the vibrant freshness of Sauvignon Blanc with the rich, layered depth of Sémillon, offering a complex snapshot of South Africa's Groenekloof terroir.



The Collection Sauvignon Blanc 2021

, South Africa

Region and Vineyards



Since 2016, Glen Carlou has been locally owned, with substantial investments in sustainable vineyard practices, including planting drought-resistant rootstocks and advanced clones to enhance the resilience and expression of the vines. The 145-hectare estate emphasizes natural cycles and individual care for each vineyard block, aiming to capture the unique potential of each terroir.



The 2021 vintage of The Collection Sauvignon Blanc / Sémillon was crafted with attention to preserving the individual character of each varietal. Both the Sauvignon Blanc and Sémillon grapes underwent **natural fermentation in seasoned 225-liter French oak barrels**, with each varietal kept separate throughout the initial fermentation. Following fermentation, the wines were blended and returned to barrel for an additional **6 months**, allowing for full integration and maturation.

The blend was designed to highlight the **gooseberry and mineral backbone** of Sauvignon Blanc, complemented by Sémillon's **floral, white pear, and citrus blossom notes**. This oak maturation and blending approach brings a creamy texture and balance, creating a complex, well-rounded profile.



Alcohol :14,00 %

Composition: 85% Sauvignon

Blanc, 15% Sémillon







The Collection Sauvignon Blanc 2021

Tasting Notes

- **Color**: Pale yellow with greenish hues.
- **Aroma**: Blackcurrant leaf, passionfruit, and a touch of green pepper, with hints of salinity on the entry.
- **Palate**: A rich, balanced mouthfeel with flavors of fresh gooseberries, a hint of watermelon, and Sémillon's characteristic creaminess that extends through a long, refreshing finish.

Did you know?

Glen Carlou has a long-standing reputation as a trusted South African wine producer. Since the estate returned to South African ownership in 2016, Glen Carlou has focused heavily on sustainable viticulture and replanting efforts, aiming to enhance the resilience of their vineyards and preserve Groenekloof's distinct terroir.

Wine Pairing Ideas

- **Oysters with a mignonette sauce**: The wine's fresh acidity and slight salinity enhance the briny freshness of oysters.
- **Grilled sea bass with lemon and herbs**: The vibrant citrus and mineral notes complement the delicate flavors of the fish.
- **Goat cheese salad with green apples and walnuts**: The wine's fruity and herbal notes balance well with the tangy creaminess of goat cheese and the crunch of green apple.
- **Chicken piccata with capers**: The creamy texture and bright acidity of the wine harmonize with the lemony, caper-filled sauce.



