



Cabernet Sauvignon 2023



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	Paarl
In the Vineyard	Fruit for this wine was hand harvested from 10 different sites around the Simonsberg Mountain. The diversity of the vineyard sites, within proximity to each other, facilitates the production of high-quality wines. Individual lots were kept separate, from picking through fermentation, and maturation until final blending.
In the Cellar	As single lots were handled individually, each was cold soaked for at least 5 days before fermentation and 12 days on the skins. Fermentation, with regular pump overs, took place in medium sized open-top stainless-steel tanks. Batches were inoculated with a commercial yeast promoting the fruit profile of each vineyard site. The components were aged for 16 months in predominantly 2nd fill French oak barrels.
In the Glass	"Ripe blackberry and cherry aromas follow through onto the palate, framing mint and dark chocolate complexity. Fine silky rounded tannins and delightfully lively pomegranate-like acidity contribute to the volume and weight of fruit exploding across the palate, lending tremendous depth and length of flavour". (Johnnie Calitz - Winemaker)
Alc. 14% R.S. 3.2 g/l T.A. 6.3 g/l pH 3.45	