

GLEN CARLOU



Pinot Noir 2025

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

There are 3 different vineyard blocks of Pinot Noir on our Glen Carlou estate, all of them with a North-west facing aspect. The trellised vines are densely planted with more than 4500 vines per hectare, comprising of the clone 113 and 115. The soil structure is primarily Glenrosa Shale with deep clay in sections, and irrigated when necessary with conventional drip-irrigation.

In the Cellar

Hand-picked and sorted, the grapes were fermented under cool conditions in small open top stainless steel tanks. To retain the natural texture of the fruit, minimal intervention in the cellar was followed to contain the wonderfully aromatic light-bodied characters of the varietal to make a wine of elegance and finesse. Before final blending and bottling, maturation was undertaken in 2nd fill 225 litre French oak barrels.

In the Glass

"Complex and layered delicate fruit flavours provide a delightful scope of cranberry, pomegranate and raspberry. Light floral notes are complemented by a touch of oak, enhancing the undemanding palate with a pleasant earthy almond character. Natural bright acidity and silky tannins round off an elegant and rather special wine which is best cooled down in an ice bucket or fridge when the temperatures swelter outdoors".

Johnnie Calitz (winemaker)

Alc. 14% R.S. 6.2 g/l T.A. 5.6 g/l pH 3.52