



Glen Carlou, Pinot Noir 2013

PRODUCER

Located in Paarl, at the foothills of the Simonsberg Mountains, Glen Carlou was established in 1985 and has been a part of the Hess Family Estates since 2003. It is run with the same dedication to quality, sustainability and social responsibility as the other Hess Estates around the world. A member of the Biodiversity & Wine Initiative (BWI), Glen Carlou, has two hectares of land dedicated entirely to the preservation of native flora and fauna. In addition to BWI, Glen Carlou also has IPW (Integrated Production of Wine) accreditation. This accreditation covers conservation, sustainability, integrated pest management, health of workers and reduction of greenhouse emissions. The estate is likewise committed to its local community and was a founding member of the Klipmuts Community Trust which provides housing benefits for permanent staff, and school children with meals.

VINEYARDS

The estate covers 135 hectares of land in total of which 50 hectares are planted with vines. Fruit for this wine comes exclusively from the estate's 6.3 hectares of Pinot Noir vineyards all located in the Paarl region. The vines are planted predominantly in a north-west/south-east direction at an altitude of 300 metres above sea level. The vines are trained with vertical shoot positioning trained with two bud spur pruning and R110 root stock. The clones used are 113, 115, PN5, PN9 and 776.

VINTAGE

2013 is potentially the best vintage since 2009. With more normal winter and moderate temperatures during the harvest compared to 2012, the wines are looking very good. Harvest of the Pinot Noir grapes took place exclusively by hand in February.

VINIFICATION

The grapes were crushed immediately upon arrival at the winery and underwent a 24 hour cold soak, after which, the juice was inoculated with selected yeasts. Fermentation took place at temperatures of 26-29° C in stainless steel tanks for seven to ten days with three pumpovers per day to allow for gentle extraction of colour and tannins. The wine was then aged for 11 months in French oak barrels of which 20% were new, 30% second fill and 50% third fill. The wine was bottled after a light filtration in April 2015 and aged for a further six months in bottle before release.

TASTING NOTES

A subtle red violet hue. The nose has earthy tones with mild black cherry aromas combined with hints of strawberries. On the palate, the Pinot Noir has a smooth silky texture, followed by mild tannins that deliver structure and complexity. This is a generously fruit-driven wine with a great balance of acid and fruit.



VINTAGE INFORMATION

Vintage	2013
Region	Paarl, Coastal Region
Grape Varieties	100% Pinot Noir
Winemaker	Arco Laarman
Features	Vegan, Vegetarian
Closure	Stelvin
ABV	14%
Residual Sugar	2.1g/L
Acidity	5.3g/L
Wine pH	3.53
Bottle Sizes	75cl