

# GLEN CARLOU



## Quartz Stone Chardonnay

|          |              |           |            |
|----------|--------------|-----------|------------|
| Country: | South Africa | Region:   | Paarl      |
| Type:    | White        | Varietal: | Chardonnay |
| Format:  | 6 x 750ml    |           |            |

| BC          | AB        | SK | MB |
|-------------|-----------|----|----|
| 2016/2017   | 2016/2017 |    |    |
| +920306     | +920306   |    |    |
| Speculative | Open      |    |    |

## TASTING NOTES

- Colour:** Bright, lemon-lime yellow, with a golden hue.
- Aroma:** Lovely aroma of honey blossom, pineapples and pear.
- Taste:** Rich, luscious mouth feel, medium body with balanced acidity; noticeable oak with a lingering finish.
- Food:** Best enjoyed with food such as langoustine, other fish or poultry dishes.

## AWARDS & ACCOLADES

2017 ~ 92 Points. "The 2017 Quartz Stone Chardonnay was 90% fermented in new French oak and the remainder in Nomblot concrete eggs for 11 months. The oak is nicely absorbed on the nose and neatly disguised (perhaps the concrete eggs make the crucial difference). The palate is well balanced, with a touch of honey on the entry intermingling with white peach and orange pith. The finish is nicely structured and feels long and tender in the mouth. Excellent." - Antonio Galloni's Vinous, Aug/2018

2017 ~ SILVER 2018 in Chardonnay - WO Paarl - 2017-2016 - International Wine & Spirits Competition 2018

2015 ~ 90 Points. "The 2015 Quartz Stone Chardonnay offers attractive aromas of citrus peel, mango and subtle brioche scents that are neatly embroidered with the oak. The palate is well balanced with a fine thread of acidity, plenty of tightly-wound tropical fruit with touches of Chinese five spice and white pepper on the sustained finish. It's one of those Chardonnay's that you'll glug back because it's so moreish! Very fine." - Robert Parker's The Wine Advocate, Apr/2017

2014 ~ 90 Points. "The 2014 Quartz Stone Chardonnay has a similar deep color to the regular 2014 Chardonnay. The nose has more complexity with honey, pineapple and citrus fruit that gain intensity in the glass. The palate is medium-bodied with fresh citrus fruit, walnut and smoky notes, and is nicely focused with a smear of oak on the finish. This is a very seductive Chardonnay that should be consumed over the next 4-6 years." - Robert Parker's the Wine Advocate, Nov/2015

## OTHER INFO

This limited-release wine derives its name from a single, mature vineyard planted in soils containing a generous percentage of quartz stone shards.



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