

wine notes

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GLEN CARLOU



Grand Classique 2008

apellation	Wine of Origin - Paarl
varieties	52% Cabernet Sauvignon 16% Malbec 14% Merlot 13% Petit Verdot 5% Cabernet Franc
harvest date	February 2008
analysis	14% alcohol T.A. 6.2 g/l pH 3.47 R/Sugar 4.0 g/l
fermentation	3 - 4 Weeks in stainless steel tanks. Pumped over 3 - 4 times per day as required. 1 - 2 Weeks maceration on skins
barrel ageing	18 Months; 40% new French oak (225lt) 60% 2nd fill French oak (225lt)
bottling date	August 2009
optimum drinkability	2011-2016
comments	
colour	Ink purple with some dark red tones.
aroma	Mocha, cedar, toasty oak and spice; lingering rich fruit expression.
flavour	Harmonious layers of blackberry, blackcurrant with some stewed fruits and cherry.
finish	Fully resolved and mature tannins carry through to a long finish of brambles, coffee and cocoa powder.
general	This full bodied wine has very clean fruit flavours that will pair well with prime rib, fillet, lamb or even duck with a dark berry sauce.

Decanter Wine Day, Curitiba 27/06/2013.