



GLEN  
 CARLOU



## Cabernet Sauvignon 2007

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	100% Cabernet Sauvignon
<b>harvest date</b>	March 2007
<b>analysis</b>	14% alcohol T.A. 5.6 g/l pH 3.64 R/Sugar 2.8 g/l
<b>fermentation</b>	Fermented in open and closed top stainless steel fermenters. Punch-down and pump-over three times a day.
<b>barrel ageing</b>	18 Months: 60% French oak (50/50 new and second fill); 40% American oak (second fill).
<b>bottling date</b>	November 2008
<b>optimum drinkability</b>	2010-2013
<b>comments</b>	
<b>colour</b>	Purple plum with youthful ruby rim.
<b>aroma</b>	Black cherry, black currant with hints of anise and vanilla.
<b>flavour</b>	Dark fruit core with earth, leather and savoury notes adding to a food friendly wine.
<b>finish</b>	Elegant and soft, the tannins polished and persistent with enough muscle to see the wine age well. Good acidity make this wine a great food companion.