



GLEN  
 CARLOU



## Cabernet Sauvignon 2009

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	100% Cabernet Sauvignon
<b>harvest date</b>	March 2009
<b>analysis</b>	14.5% alcohol T.A. 6.0 g/l pH 3.54 R/Sugar 2.1 g/l
<b>fermentation</b>	Fermented in open and closed top stainless steel fermenters. Punch-down and pump-overs three times a day.
<b>barrel ageing</b>	15 Months second and third fill French oak barrels
<b>bottling date</b>	November 2010
<b>optimum drinkability</b>	2011-2015
<b>comments</b>	
<b>colour</b>	Dark inky red with ruby hue.
<b>aroma</b>	This wine exhibits vibrant aromas of blackcurrants and plums entwined with hints of soft spicy oak.
<b>flavour</b>	Full lush entry, developing into a broad, rich and enrobing wine that coats the mouth with rich black fruit laced with a touch of mocha, liquorice, sandalwood and vanilla spice.
<b>finish</b>	The mouth feel is big, dense and plummy with a fine suede texture on the extended finish.
<b>general</b>	With this Cabernet Sauvignon the primary berry fruit dominates. It is a true reflection of Cabernet Sauvignon from the warmer Paarl region that gives the wine a soft finish. This wine will pair nicely with prime rib, crispy roast duck or any other hearty dish you desire.