



GLEN CARLOU



Grand Classique 2006

apellation	Wine of Origin - Paarl
varieties	60% Cabernet Sauvignon 20% Merlot 14% Petit Verdot 3% Malbec 3% Cabernet Franc
harvest date	February - March 2006
analysis	14% alcohol T.A. 6.1 g/l pH 3.47 R/Sugar 3.6 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	24 Months; 40% new French oak (225lt) 60% 2nd fill French oak (225lt)
bottling date	July 2008
optimum drinkability	2012-2016
comments	
colour	Rich ruby red with youthful cherry skin hue.
aroma	Hints of young black fruits and oak, with traces of pencil shavings.
flavour	Tobacco and black cured cherries, with layers of dark chocolate and spice.
finish	Tannins are beautifully proportioned with mild toasted almond.
general	This is Glen Carlou's signature red wine. Enjoy with lamb cutlets or braised pork belly. A wine with great ageing potential that will show rounder flavours and tannins with bottle age.