



GLEN CARLOU



Grand Classique 2007

apellation	Wine of Origin - Paarl
varieties	42% Cabernet Sauvignon 40% Merlot 10% Petit Verdot 5% Malbec 3% Cabernet Franc
harvest date	February - March 2007
analysis	14% alcohol T.A. 6.7 g/l pH 3.47 R/Sugar 3.0 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	24 Months; 40% new French oak (225lt) 60% 2nd fill French oak (225lt)
bottling date	October 2009
optimum drinkability	2010-2015
comments	
colour	Brilliant ruby red with a purple rim.
aroma	Dark berry fruit, cassis and Christmas cake, with some cedar wood undertones and cinnamon spice.
flavour	Very round and soft with nice ripe tannins, some liquorice and dark cherries.
finish	Mouth feel very long and elegant with a nice creamy chocolate flavour.
general	The maiden vintage of this wine was in 1989, and the wine has since gained a strong reputation in the wine world. The 2007 vintage was a bit warmer and drier than average, giving us full ripe fruit with elegant soft tannins.