



GLEN CARLOU



Pinot Noir 2009

appellation	Wine of Origin - Coastal Region
varieties	100% Pinot Noir; Clones 113, 115, PN5, PN9, 776
harvest date	January 2009
analysis	14 % alcohol T.A. 6.0 g/l pH 3.58 R/Sugar 2.1 g/l
fermentation	Fermented for up to two weeks in stainless steel tanks of 6000 litres
barrel ageing	225 and 300 liter French oak barrels 25% first fill & 75% second fill for ten months
bottling date	December 2009
optimum drinkability	2011-2013
comments	
colour	Great clarity with youthful cranberry red tones.
aroma	Spice with hints of pomegranate and raspberry.
flavour	Polished, round and velvety with a glowing core of blackberry, currant and dark plum fruit.
finish	Some lingering acidity that finishes fresh and some cherry pip flavours.
general	The 2009 is an exceptional vintage showing great length and richness. A great wine which can be enjoyed slightly chilled. It is well suited to seared tuna and springbok Carpaccio.