



GLEN CARLOU



Pinot Noir 2007

appellation	Wine of Origin - Paarl
varieties	100% Pinot Noir; Clones 113, 115, PN5, PN9, 776
harvest date	January 2007
analysis	14% alcohol T.A. 6.4 g/l pH 3.45 R/Sugar 3.2 g/l
fermentation	Fermented for up to two weeks in stainless steel tanks of 6000 litres
barrel ageing	225lt and 300lt French oak barrels 25% first fill and 75% second fill for ten months
bottling date	November 2007
optimum drinkability	2009 -2011
comments	
colour	A very clear ruby red, with a hint of plum skin purple.
aroma	Cured cherries and blackberries with cinnamon spice.
flavour	Medium bodied with ripe strawberry flavours. The palate is rich and juicy, with fruit and very fine oak. Tannins are in perfect harmony.
finish	Easy drinking with a good balance between wood and fruit.
general	This is a bigger style of Pinot Noir than we have made in the past. Great care was taken to keep the delicate aromas and flavours of the wine, which are challenging to extract from this 'heartbreak' grape . This wine shows great ageing potential. This is the first time we have this wine under screwcap, to guarantee that you drink the wine with the flavours which we wish to reflect.