



GLEN CARLOU



Syrah 2006

appellation	Wine of Origin - Paarl
varieties	94% Syrah 5% Mourvedre 1% Viognier
harvest date	January 2006
analysis	14.5% alcohol T.A 6.3 g/l pH 3.44 R/Sugar 2.6 g/l
fermentation	50% new and 2nd fill 225lt French oak, 50% New American oak barrels
barrel ageing	12 months in French oak from Alliers and USA Minnesota white oak
bottling date	20 January 2007
optimum drinkability	2009-2013
comments	
colour	Dark red with purple hue.
aroma	Aniseed, mulberries, dark chocolate and black currants with herbal tea notes.
flavour	Rich complex flavours of ripe berries with hints of spicy oak and pepper on the palate.
finish	Soft and elegant tannins with intense and lingering fruit flavours and rich mouth feel.
general	Geographically and stylistically, midway between the new and the old-world wine regions. This complex wine is produced by dropping half the crop, to make a dense and powerful wine.