



GLEN CARLOU



Syrah 2007

apellation	Wine of Origin - Paarl
varieties	91% Syrah 9% Mourvedre
harvest date	January 2007
analysis	14% alcohol T.A 5.5 g/l pH 3.57 R/Sugar 2.3 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	October 2008
optimum drinkability	2010-2014
comments	
colour	Dark ruby red.
aroma	Mulberries, strawberries and hints of dark chocolate and black currant. Perfumy, floral notes earth this wine to the Glen Carlou terrain.
flavour	Riper berries with white pepper, spice and vanilla.
finish	Complex with soft, persistent tannins that evolve into a rich and rewarding mouth feel. Changing in the glass, it has a long, long finish.
general	Geographically and stylistically, this wine is midway between the New and Old World wine styles. Dropping half the crop greatly adds to the concentration of fruit expressed in every sip.