



GLEN CARLOU



Cabernet Sauvignon 2006

apellation	Wine of Origin - Paarl
varieties	100% Cabernet Sauvignon
harvest date	March 2006
analysis	14% alcohol T.A. 6.1 g/l pH 3.51 R/Sugar 4.5 g/l
fermentation	Fermented in open and closed top stainless steel fermenters. Punch-down and pump-over three times a day.
barrel ageing	14 Months: 60% French oak (50/50 new and second fill); 40% American oak (second fill), 225lt barrels.
bottling date	June 2007
optimum drinkability	2009-2012
comments	
colour	Deep purple red with bright, youthful tinge.
aroma	Nutmeg, cloves and aniseed backed up with vanilla spice.
flavour	Mulberry, raspberry and herbal notes enter with a crisp acidity.
finish	Intense, fruit driven character with a solid, tannin backbone for maturation.
general	First release of a Cabernet Sauvignon in the classic range at Glen Carlou in 13 years.