



# GLEN CARLOU



## Chardonnay 2009

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	100% Chardonnay
<b>harvest date</b>	28 January to 13 February 2009 Average brix at harvest: 23.5° balling
<b>analysis</b>	14% alcohol T.A. 6,2 g/l pH 3,43 R/Sugar 4,8 g/l
<b>fermentation</b>	225 lt and 300 lt French oak barrels
<b>barrel ageing</b>	10 months - 30% new; 35% second fill, 35% third fill barrels
<b>bottling date</b>	March 2010
<b>optimum drinkability</b>	2009-2014
<b>comments</b>	
<b>colour</b>	Lime green crystal clarity, with a hint of yellow.
<b>aroma</b>	Complex aromas of ripe pear, lemon and almonds with some underlying minerality.
<b>flavour</b>	Fresh acidity with flavours of green apple, hints of melon and grapefruit.
<b>finish</b>	Complex finish with subtle underlying oak, and a fresh citrus aftertaste.
<b>general</b>	The 2009 wines are regarded by the industry to be the best vintage in almost 30 years. This holds true for our Chardonnay, showing elegant fruit and great length. It also has good potential to age.