



# GLEN CARLOU



## Chardonnay 2010

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	100% Chardonnay
<b>harvest date</b>	February 2010 Average brix at harvest: 23.5° balling
<b>analysis</b>	14% alcohol T.A. 6,9 g/l pH 3,04 R/Sugar 3,4 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>	January 2011
<b>optimum drinkability</b>	2011-2016
<b>comments</b>	
<b>colour</b>	Vibrant green with a light yellow hue.
<b>aroma</b>	Citrus notes with hints of green apples and a fine trace of oak.
<b>flavour</b>	The palate is full with soft mouth feel. The mid-palate flavours are reminiscent of stone and citrus fruits, with subtle vanilla undertones from the oak.
<b>finish</b>	The finish is clean and fresh with a lingering flavour of lemon drops.
<b>general</b>	This is our winemaker's favourite varietal to work with, and Chardonnay is also the wine that Glen Carlou is most renowned for. Enjoy on its own or with mushroom or seafood dishes.