



GLEN CARLOU



Syrah 2005

appellation	Wine of Origin - Paarl
varieties	94% Syrah 5% Mourvedre 1% Viognier
harvest date	Mid-Feb 2005
analysis	14.5% alcohol T.A 6.9 g/l pH 3.42 R/Sugar 2.9 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 2006
optimum drinkability	2008-2012
comments	
colour	Dark red with purple hue.
aroma	Wild mulberries, spicy black berries, violets, floral notes and toasty oak.
flavour	Rich complex layers of new-world fruit with ripe berry flavours on the palate. Violets and purple currants.
finish	Rich, fruit-driven flavours on the palate, with full mouthfeel.
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.