



# GLEN CARLOU



## Tortoise Hill Red 2007

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	83% Cabernet Sauvignon 7% Shiraz 6% Merlot 2% Petit Verdot 1% Cabernet Franc 1% Zinfandel
<b>harvest date</b>	February - March 2007
<b>analysis</b>	14% alcohol T.A. 6.0 g/l pH 3.59 R/Sugar 3.2 g/l
<b>fermentation</b>	3 - 4 Weeks in stainless steel tanks. Pumped over 3 - 4 times per day. 1 - 2 weeks maceration on skins.
<b>barrel ageing</b>	15 Months : 2nd - 4th Fill, French and American oak (225lt).
<b>bottling date</b>	3 July 2009
<b>optimum drinkability</b>	2009-2012
<b>comments</b>	
<b>colour</b>	Dark cherry skin red.
<b>aroma</b>	Cinnamon spice with hints of chocolate and Christmas cake.
<b>flavour</b>	Juicy red berries and mocha rounded with ripe plum.
<b>finish</b>	Lovely soft tannins that gives almost a creamy texture.
<b>general</b>	This is an unpretentious wine that is to be drunk now or kept for another 3 years. To be enjoyed with beef and game dishes or around a typical South African barbeque watching the rugby.