



# GLEN CARLOU



## Tortoise Hill Red 2008

<b>apellation</b>	Wine of Origin - Paarl
<b>varieties</b>	39% Merlot 21% Cabernet Sauvignon 15% Shiraz 9% Cabernet Franc 9% Zinfandel 7% Petit Verdot
<b>harvest date</b>	February 2008
<b>analysis</b>	14% alcohol T.A. 6.0 g/l pH 3.50 R/Sugar 3.3 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>	June 2010
<b>optimum drinkability</b>	2010-2013
<b>comments</b>	
<b>colour</b>	Vibrant fire brick red with brilliant clarity.
<b>aroma</b>	Plum, spice, black cherry and cedar undertones.
<b>flavour</b>	Medium bodied with liquorice, dark chocolate and stewed cherries.
<b>finish</b>	Fine tannins which allow the fruit to linger, with medium weight.
<b>general</b>	This is an unpretentious wine to drink now or mature for another 3 years. To be enjoyed with beef and game dishes, or around a traditional South African barbeque watching the rugby.