



GLEN
 CARLOU



Tortoise Hill White 2011

apellation	Wine of Origin - Western Cape
varieties	54% Viognier 37% Sauvignon Blanc 6% Semillon 3% Verdelho
harvest date	February 2011 Average brix at harvest 23.5° balling
analysis	13% alcohol T.A. 6.4 g/l pH 3.31 R/Sugar 2.1 g/l
vinification	Fermented in stainless steel tanks for 2 weeks and kept on the lees for 3 months.
bottling date	June 2011
optimum drinkability	2011 - 2013
comments	
colour	Lovely crisp brightness with a hint of lime green tones.
aroma	Soft scent of apricots, honeysuckle, ripe peaches with some lemon rind.
flavour	Some pineapple, guava flavours clean and quite lean.
finish	Subtle finish with gentle acidity, and a hint of sweetness.
general	Lovely everyday drinking wine on its own, and will pair well with Asian chicken dishes as well as most summer salads.