

Glen Carlou Quartz Stone Chardonnay 2006

Colour: Deep brilliant yellow with a lime green tinge.

Aroma: Some flint and tropical fruit with yeasty shortbread.

Flavour: Rich complex layers of pear, peach, tangerine some butterscotch, with ginger.

Finish: Delicate complex fruit with good core acidity and a long, velvety mouthfeel.

variety : Chardonnay | 100% Chardonnay

winery : Glen Carlou Vineyards

winemaker : David Finlayson

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.30 ta : 6.4 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2008 - 2010

A wine that will develop stronger yeasty, biscuity flavours with more marmalade citrus as it ages. The wine will age well over the next 8-10 years. It is up to you, the Chardonnay lover to decide how long you can wait!

in the vineyard : A single vineyard wine that is the ultimate representation of Glen Carlou's chardonnay potential and style.

about the harvest: Harvested on 5 February 2006 at an average of 24° Balling.

in the cellar : Fermentation: 4-6 weeks natural yeast fermentation in barrel
Barrel ageing: 100% New French Oak for 11 months

