

Glen Carlou Chardonnay 2007

Colour: Fresh lime green, with a hint of yellow.

Aroma: Green fruit with a nutty, butterscotch note. Ripe apple, hints of toffee and spice, subtle melon and citrus.

Flavour: The flavours are refreshing, with great balance of fruit and acidity. Full bodied with juicy apple flavours and well integrated oak.

Finish: A mouth watering finish with a touch of citrus and oak.

variety : Chardonnay | 100% Chardonnay

winery : Glen Carlou Vineyards

winemaker : Arco Laarman

wine of origin : Paarl

analysis : alc : 14 % vol rs : 4.5 g/l pH : 3.31 ta : 6.4 g/l

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

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2008 - 2011

This style of wine will show very good longevity in the bottle.

in the vineyard : This was a warmer vintage than usual, giving a fuller style of Chardonnay. We have tried to keep the fruit driven style, to get the best balance between oak and fruit.

about the harvest: Harvested in 5 February 2007 at an average brix of 25Â° Balling.

in the cellar : Fermentation: 95% in 225 liter French oak barrels - 30% new and 5% in American oak - all new

Barrel ageing: 10 months in French oak from Bertranges, Alliers, Vosges and Troncais and American White Oak

