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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