

Glen Carlou Grand Classique 2004

Colour: Deep red with an intense and brilliant hue.

Aroma: Sandalwood, cloves, fresh blackcurrant and dark bramble fruit.

Flavour: ripe tannins, full sweetness, clean intense blackberries and spice.

Finish: Lingering, elegant and balanced with mouth-filling complexity on the finish.

A classic blend in style we have been making since 1989. the 2004 vintage is smooth and rich with a prominent fruit character and ripe tannins.

Ideal with rich food and red meat dishes.

variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 35% Merlot, 10% Malbec, 7% Petit Verdot, 3% Cabernet Franc

winery : Glen Carlou Vineyards

winemaker : David Finlayson

wine of origin : Paarl

analysis : **alc** : 14.5 % vol **rs** : 2.2 g/l **pH** : 3.40 **ta** : 6.4 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Optimum drinkability: 2010 - 2014

Enjoy now, but the classic structure will allow the wine to mature well for at least 10 years.

about the harvest: Harvested in January 2007.

in the cellar : Fermentation: 3-4 weeks fermentation in stainless steel tanks. Pumped over 3-4 times per day. 1-2 weeks maceration on skins.

Barrel ageing: 24 months in 40% new French oak (225 liter) and 60% 2nd fill French oak (225 liter)

Bottle date: April 2007

