

## Glen Carlou Tortoise Hill Red 2005

Colour: Bright, purple-red with a translucent edge. chocolate, cranberry and mulberry nose with cinnamon spice.

Aroma: Juicy red berries, currant, mulberry and oak spice.

Flavour: Ripe grape, smooth moughfeel without overt tannins. Juicy and sweet, finishing dry.

To be enjoyed with beef, game and pasta dishes.

**variety** : Cabernet Sauvignon | 77% Cabernet Sauvignon, 13% Shiraz, 5% Merlot, 4% Zinfandel, 1% Tempranillo

**winery** : Glen Carlou Vineyards

**winemaker** : David Finlayson

**wine of origin** : Paarl

**analysis** : alc : 14 % vol rs : 5.0 g/l pH : 3.71 ta : 6.0 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : Optimum drinkability: 2008 - 2011

This wine can be drunk now or laid down for further maturation.

**about the harvest**: Harvested from February - March 2005.

**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: 14 months: 2nd - 4th fill French and American oak (225 litre)

Bottling date: 19 May 2006

