

Glen Carlou Tortoise Hill White 2008

Colour: Light straw green, brilliant crystal clarity.

Aroma: Grass, guava, gooseberry, litchi, kiwi fruit and mixed tropical fruit obvious on the nose.

Flavour: Perfumed, floral and lemon drops on the first taste mingle with developing tropical fruits of litchi, mango and banana.

Finish: Fresh, crisp acidity that lingers on the palate with a creamy mouthfeel. Long, smooth finish with a firm acid dryness that maintains freshness.

variety : Viognier | 43% Viognier 33% Sauvignon Blanc 19% Verdelho 5% Semillon

winery : Glen Carlou Vineyards

winemaker : David Finlayson

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.15

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : Optimum drinkability: 2007 - 2009

about the harvest: Harvested in February 2007.

in the cellar : Handpicked grapes were whole bunch pressed prior to fermentation: Sauvignon Blanc, Chardonnay and Viognier in stainless steel. Matured on the fine lees for three months. The wines were then filtered, blended and bottled.
Bottling date: May 2007