

## Glen Carlou Tortoise Hill Red 2006

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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.

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**variety :** Merlot | 25% Merlot, 23% Shiraz, 22% Cabernet Sauvignon, 11% Zinfandel, 8% Malbec, 4% Petit Verdot, 3% Mourvèdre, 3% Cabernet Franc

**winery :** Glen Carlou Vineyards

**winemaker :** David Finlayson

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol rs : 4.3 g/l pH : 3.53

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

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

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**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