

Glen Carlou Tortoise Hill Red 2008

Colour: Vibrant fire brick red with brilliant clarity.

Aroma: Plum, spice, black cherry and cedar undertones.

Flavour: Fine tannins which allow the fruit to linger, with medium weight.

To be enjoyed with beef and game dishes, or around a traditional South African barbeque watching the rugby.

variety : Merlot | 39% Merlot, 21% Cabernet Sauvignon, 15% Shiraz, 9% Cabernet Franc, 9% Zinfandel and 7% Petit Verdot

winery : Glen Carlou Vineyards

winemaker : Arco Laarman

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.5 ta : 6 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : This is an unpretentious wine to drink now or mature for another 3 years.

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: 15 months: 2nd - 4th fill French and American oak (225 lt)

