

Glen Carlou Grand Classique 2009

Colour: Intense dark cherry red, with hints of purple.

Aroma: Well integrated cassis and blackberry fruits with slightly spicy hints of cinnamon.

Flavour: Ripe and concentrated sweet cranberry, cherry and cocoa flavours on this rich and well balanced red which has fine tannins.

Finish: Well balanced with a long finish, harmonious acidity and ripe clean tannins.

Our flagship red Bordeaux blend - a great food wine that pairs well with lamb cutlets or a great rump steak.

variety : Cabernet Sauvignon | 43% Cabernet Sauvignon, 20% Petit Verdot, 16% Malbec, 16% Merlot, 5% Cabernet Franc

winery : Glen Carlou Vineyards

winemaker : Arco Laarman

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.58 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

ageing : You will be rewarded with cellaring this wine for up to 10 years with careful cellaring.

Optimum drinkability: 2012 - 2017

in the vineyard : The 2005 vintage was a bit cooler and drier than average, making our ripening period longer on the noble red cultivars, giving us full ripe fruit with elegant soft tannins.

about the harvest: Harvest date: February 2009

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

Barrel ageing: 18 months; 40% new French oak (225 litre); 60% 2nd fill French oak (225 litre).

Bottling date: August 2011

