

## Glen Carlou Chardonnay 2011

Colour: Vibrant pale yellow with slight lime green hue.

Aroma: Intense aroma with a complex bouquet of lime-tree blossom gooseberry, peach and citrus.

Flavour: Soft and generous, mouth filling fruit flavours of stonefruits and citrus. The creamy texture is balanced with a fine acid.

Finish: Clean fresh finish with well integrated oak in the end.

Delicious when paired with mushroom risotto, pan seared scallops or line fish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Glen Carlou Vineyards

**winemaker** : Arco Laarman

**wine of origin** : Paarl

**analysis** : **alc** : 13.5 % vol **rs** : 2.0 g/l **pH** : 3.31 **ta** : 6.6 g/l

**type** : White **style** : Dry **body** : Soft **wooded**

**pack** : Bottle **closure** : Screwcap

**ageing** : Optimum drinkability: 2012 - 2017

**about the harvest**: Harvested in January 2011 at an average brix of 23.5° Balling.

**in the cellar** : Fermentation: 95% in 225 litre French oak barrels - 30% new and 5% in American oak - all new

Barrel ageing: 10 months - 30% new, 35% second fill, 35% third fill barrels

Bottling: Bottled in December 2011

