

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

