

Glen Carlou Syrah 2010

Our 2010 Grand Classique exhibits intense dark cherry red with purple hues to the eye; well integrated cassis and blackberry fruits with slight spicy hints of cinnamon. The ripe and concentrated briary fruit, cherry and cocoa flavours on the palate of this rich and well balanced wine has a long finish which is balanced by fine tannins and a harmonious acidity. The ideal red wine to lie down in your cellar for up to 10 years whereby you will be richly rewarded.

You say Shiraz, I say *Syrah* - it's the same grape none-the-less. In France it is known and grown as Syrah, and responsible for some of the Northern Rhone's big, bold red wines. However, in Australia and South Africa it goes by Shiraz. DNA profiling in 1999 found Syrah to be the offspring of two obscure grapes from southeastern France, Dureza and Mondeuse blanche. Syrah should not be confused with Petite Sirah, a synonym for Durif, a cross of Syrah with Peloursin dating from 1880.

Our favourite pairing at the moment is pan seared Venison Loin with potato rosti, pomegranate jus, bacon panna cotta and squash puree

variety : Shiraz | 94% Syrah, 6% Mourvèdre

winery : Glen Carlou Vineyards

winemaker : Arco Laarman

wine of origin : Paarl

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.6 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing : Optimum drinkability: 2013 to 2021

in the vineyard : Our Syrah vines are in the very warm region situated around the picturesque town of Paarl without the cooling sea breezes of some of the other quality areas but with uniqueness that makes it very popular. It is therefore best suited to full-blown Shiraz with firm tannins and balanced acids.

about the harvest: Harvest date: February and March 2010

in the cellar : At Glen Carlou we do the fermentation of the Syrah in Open Tanks to avoid bitterness due to reduction. During fermentation we want to expose the juice and skins to oxygen (which we monitor closely). After the fermentation we aged the Shiraz in French Oak barrels for 12 months.

Fermentation: 3-4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins

Ageing: 18 months: 40% new French oak (225 litre) and 60% second fill French oak (225 litre)

Bottling Date: August, 2012

