

## Glen Carlou Grand Classique 2010

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The name Bordeaux derives from the French *au bord de l'eau* which means "along the waters". Bordeaux red wine are typically Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Carmenère are also allowed. The phrase, which seems to have originated with British wine merchants in the 19th Century, relates as much to wines made from the blend as to the grape-variety combination itself. Far from being an officially defined or legal term.

Our Grand Classique is a blend of the five noble grapes: Cabernet Sauvignon, Malbec, Merlot, Petit Verdot and Cabernet Franc. Giving you a good depth of color, soft, round and showing some nice body. These wines often have great fruit concentration, softer tannins and are long-lived.

Our 2010 Grand Classique exhibits intense dark cherry red with purple hues to the eye; well integrated cassis and blackberry fruits with slight spic 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.

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

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**variety :** Cabernet Sauvignon | 52% Cabernet, 16% Malbec, 16% Merlot, 12% Petit Verdot, 4% Cabernet Franc

**winery :** Glen Carlou Vineyards

**winemaker :** Arco Laarman

**wine of origin :** Paarl

**analysis :** alc : 14.5 % vol   rs : 2.2 g/l   pH : 3.16   ta : 6.0 g/l

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

**pack :** Bottle   **closure :** Cork

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### ageing :

The ideal red wine to lie down in your cellar for up to 10 years whereby you will be richly rewarded.

Optimum drinkability :2013 to 2021

**in the vineyard :** The Grand Classique varieties are from selected vineyard sites - handpicked, crushed, macerated, fermented and aged in French Oak Barrels separately. This way each variety enhances its character to bring this blend to its best.

**about the harvest:** The grapes were hand-harvested in February and March 2010

### in the cellar :

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

