



# GLEN CARLOU

The handcrafted wines of David Finlayson

## wine notes

### Grand Classique 2003

<b>apellation</b>	Wine of Origin, Paarl
<b>varieties</b>	50 % Cabernet Sauvignon, 35 % Merlot, 5 % Cabernet Franc, 8 % Malbec, 2 % Petit Verdot
<b>harvest date</b>	February - March 2003
<b>alcohol</b>	14.5% TA 5.8g/l PH 3.62 R/sugar 1.9g/l
<b>fermentation</b>	3 – 4 Weeks in stainless steel tanks Pumped over 3 – 4 times per day as required 1 – 2 Weeks maceration on skins
<b>barrel ageing</b>	24 Months: 50% new French oak (225lt) 50% 2nd fill French oak (225lt)
<b>bottling date</b>	July 2005
<b>optimum drinkability</b>	2009 - 2012
<b>comments</b>	
colour	Deep ruby red with a purple tinge, intense and brilliant
aroma	Cloves, sandalwood, fresh cassis berries, dark bramble fruit
flavour	Ripe tannin, clean intense fruit, black berries
finish	Taste holds in the mouth with excellent balance
general	This wine follows the "classic" style blends that we have been making from our first vintage in 1989. The 2003 vintage is a big, rich wine with fruit forward character and ripe tannins which means it will age well. It is ideal to drink now with rich food and red meat dishes. The classic structure will allow the wine to mature well for at least ten years.