



TASTING NOTE from the Curators of Classic Wine

PINOT NOIR 2015

Pinot Noir's reputation as an ephemeral variety is under review. A combination of experience, technology and climate change has brought less winemaker's heartbreak with this fastidious, thin-skinned variety. But when you get it right, many regard it as the most rewarding, yet haunting, red wine. Its appeal lies in complex aromas and silky textures yet they can also be powerful, making it the variety most likely to provide the holy grail of winemaking - power and elegance. Such is the demand for Burgundian Pinot, for example, that families can make a comfortable living owning a few rows of Grand Cru vineyards.



Appellation	Paarl
Varieties	Pinot Noir 100%
Harvest Date	February 2015
Analysis	Alc: 14.5% R.S 2.7 T.A 5.9g/l pH 3.36
Fermentation	Fermented in open top stainless steel tanks and pumped over 3 times a day.
Ageing	Aged in French 225L and 400L barrels for 11 months 20% New 30% second fill and 50% third fill barrels
Bottling Date	May, 2017
Optimum Drinkability	2017-2022
Enjoy With	Seared Tuna, Crispy pork belly or a crispy duck salad.
Winemaker's Note	Well known for exceptional Pinot Noir, the 2015 Glen Carlou vintage is one to remember. Fine notes of spice, cherries and herbs interweaved in this sensory artwork. The lifted floral notes of potpourri and ripe raspberries are counterbalanced by a touch of oak and a pleasant earthy character. The palate has fine grained tannins, making this wine a perfect partner for duck, goat's milk cheese, salmon and line fish.
