



TASTING NOTE from the Curators of Classic Wine

## CABERNET SAUVIGNON 2015

Cabernet Sauvignon may be king but he is not the perfect monarch. Bordeaux's rise to the most classic and renowned wine region was certainly not built on Cabernet alone and for many years even included Shiraz. But there is no mistaking Cabernet's Blackcurrant scent or the ability to produce wines of great longevity. Like many monarchs, Cabernet is thick-skinned, providing all the character of colour, tannin and aroma. Cabernet is also versatile, colonising many of the world's vineyards capable of producing light and elegant through to dark, rich and powerful wines.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Cabernet Sauvignon 100%
<b>Harvest Date</b>	February & March 2015
<b>Analysis</b>	Alc: 14%   R.S 3.2   T.A 5.8g/l   pH 3.65
<b>Fermentation</b>	Fermented in open top and closed 10 ton Stainless steel tanks, 3 pump over's a day with a 2 to 3 week extended maceration up 3 to four weeks.
<b>Ageing</b>	15 months second fill French oak barrels
<b>Bottling Date</b>	September, 2016
<b>Optimum Drinkability</b>	2016 to 2022
<b>Enjoy With</b>	Ox tongue with gremolata, pecorino and caper raisin puree or soy braised pork neck with onion apple veloute, baba ganoush and grilled leeks or Moroccan lamb shoulder.
<b>Winemaker's Note</b>	<p>We will remember the 2015 season as one of the driest and earliest in years, with a somewhat smaller wine grape harvest, promising exceptional wines. Grape analyses were good, with low pH and good acidity and sugar levels, which form the foundation for high quality wines.</p> <p>The Glen Carlou Cabernet Sauvignon 2015 is a bold example of this noble variety, showing layers of ripe blackcurrant cassis, red berry and bell pepper undertones, with hints of cedar and tobacco spice.</p> <p>A well balanced wine with copious amounts of fruit, a smooth and complex finish, which wonderfully pairs with grilled red meats and rich tomato based dishes.</p>

