

Wine	Ernst Gouws & Co Shiraz 2009
Origin	Malmesbury, South Africa
Composition	100% Shiraz
Winemaker	Ernst & Ezanne Gouws
Terroir	Soil type Malmesbury shale Slope Easterly Climate Moderate summer with low night temperatures, cold winter Wind South Western during night and South Eastern during day.
Oenology	Harvested early morning Hand-harvested in small baskets at optimum fruit ripeness Fermented in open fermenters for 2-3 weeks 100% malolactic fermentation
Barrel maturation	24 months wood maturation in second fill French oak
Yield	8 tons per hectare
Bottling date	July 2011
Analysis	pH 3.89 Alcohol 14.41 Vol % Total Acidity 5.4 g/l Residual Sugar 0.6 g/l
Cellaring Potential	5 years
Serving Temperature	14 -16 Degrees Celsius
Winemaker's Notes	The wine leaps out of the glass with whiffs of spice and cherry pie before that first seductive sip can be taken. Juicy berries and a hint of white pepper can be tasted in a red wine that is cloaked in a velvety elegance and luxurious richness.
Chef's Notes	This Shiraz can be enjoyed with broiled meats, casseroles and uncompromisingly rich pasta dishes.