

Wine

Ernst Gouws & Co Shiraz 2008

Origin	Stellenbosch, 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	Hand-harvested in small baskets at optimum fruit and phenolic ripeness Fermented in open tanks for 2-3 weeks Punched through 4 times daily 100% malolactic fermentation
Barrel maturation	12 months, wood maturation in 50% new and 50% second fill French oak
Yield	8 ton per hectare
Bottling date	June 2010
Analysis	pH 3.70 Alcohol 14.5 Vol % Total Acidity 4.9 g/l Residual Sugar 3.1 g/l
Cellaring Potential	7 to 10 years
Serving Temperature	14 -16 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	The ancient rich, mineral soils of Stellenbosch are home to the gnarled old Shiraz vines that produce the grapes for this enticing red wine. On the nose, Ernst Gouws & Co Shiraz is brim-full of bright black fruit with hints of smoke and spice. The mouth-feel is uncompromisingly rich and full, with firm tannins and balanced acidity providing a clean, fresh finish. A Shiraz oozing fruit and savoury complexity, this opulent red wine complements hearty meat dishes such as casseroles and steak, and is also the ideal accompaniment to a strong cheese.