ERNST GOUWS & CO
STELLENBOSCH - SOUTH AFRICA

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Wine	**Ernst Gouws & Co Chardonnay 2011**	
Origin	Stellenbosch, South Africa	
Composition	100% Chardonnay	
Winemaker	Ernst Gouws	
Terroir	Soil type	Ancient cemented limestone
	Slope	Easterly
	Climate	Moderate summer with low night temperatures, cold winter
	Wind	South Western
Oenology	Harvested early morning Hand-harvested in small baskets at optimum fruit ripeness Small, old , bush vines	
Barrel maturation	7 months in new French oak	
Yield	8 ton per hectare	
Bottling date	August 2011	
Analysis	pH	3.64
	Alcohol	13.94 Vol %
	Total Acidity	6.3 g/l
	Residual Sugar	3.4 g/l
Cellaring Potential	Enjoy now and drink within 5 years.	
Serving Temperature	10 - 12 Degrees Celsius	
Allergens	Contains Sulphites	
Winemaker's Notes	The Ernst Gouws & Co Chardonnay is intense and forthcoming with aromas of fresh almonds, peach and lemon. There is also a subtle hint of vanilla and spice on the nose. On the palate the wine shows excellent balance between complexity and elegance. Typical flavours like almonds, lemon and grapefruit with a leesy creaminess and touch of minerality on the palate. Good structure and mouthfeel with nice minerality, elegant, long nutty toasty finish.	
Chef's Notes	Will go well with dishes such as crayfish, kingklip, curry fish and pasta.	