

<b>Wine</b>	<b>Ernst Gouws &amp; Co Chenin blanc 2011</b>
Origin	Stellenbosch, South Africa
Composition	100% Chenin blanc
Winemaker	Ernst Gouws
Terroir	Soil type Malmesbury shale Slope Easterly Climate Moderate summer with low night temperatures, cold winter Wind South Western during night in summer and south eastern during day
Oenology	Hand-harvested in small baskets at optimum fruit ripeness 14 days fermentation 4 months on primary lees
Barrel maturation	No barrel maturation
Yield	10 ton per hectare
Bottling date	June 2011
Analysis	pH 3.75 Alcohol 12.40 Vol % Total Acidity 5.5 g/l Residual Sugar 3.2 g/l
Cellaring Potential	3 to 5 years
Serving Temperature	8 - 10 Degrees Celsius
Allergens	Contains Sulphites
Winemaker's Notes	This un-oaked Chenin blanc displays an array of enticing aromas, including that of rose petal and fresh kelp. The palate is submerged in minerality and displays enticing flavors of pear, green apple and honeysuckle.
Chef's Notes	A full mouth-feel makes this wine an excellent accompaniment to grilled fish or chicken, pork ribs and summer salads.