

<b>Wine</b>	<b>Ernst Gouws &amp; Co Sauvignon blanc 2011</b>
Origin	Stellenbosch, South Africa
Composition	100% Sauvignon blanc
Winemaker	Ernst & Ezanne Gouws
Terroir	Soil type Laterite formed in wet soil conditions on top of granites, well drained Slope Easterly Climate Moderate summer with low night temperatures, cold winter Wind Cool South Westerly at night in summer
Oenology	Reductive Hand-harvested in small baskets at optimum fruit ripeness Cold fermented 4 months on primary lees
Barrel maturation	No oak maturation
Yield	8 tons per hectare
Bottling date	June 2011
Analysis	pH 3.38 Alcohol 13.12 Vol % Total Acidity 6.10 g/l Residual Sugar 3.3 g/l
Cellaring Potential	2 to 3 years
Serving Temperature	8 – 10 Degrees Celsius
Winemaker's Notes	Grapes from the famous Stellenbosch wine region ensure a Sauvignon blanc leaning towards the tropical spectrum of flavors, elegance and grace on the palate. The nose shines with a summery fragrance including blossoms and wild flowers. On the palate the wine shows enchanting notes of green fig, melon (cantaloupe) and ripe apple captured with a bracing, lingering vibrancy.
Chef's Notes	Served chilled, this wine is enjoyed on its own or with seafood, summer salads, cream-based pasta dishes or cheese.