

Wine	Ernst Gouws & Co Cabernet Sauvignon 2007
Origin	Stellenbosch, South Africa
Composition	100% Cabernet Sauvignon
Winemaker	Ernst & Ezanne Gouws
Terroir	Soil type weathered Malmesbury shale Slope Easterly Climate Moderate summer with low night temperatures, cold winter Wind South Eastern during day and South Western during night
Oenology	Harvested early morning Hand-harvested in small baskets at optimum fruit ripeness Fermented in open fermenters for 2-3 weeks Punched through 4 times daily 100% malolactic fermentation
Barrel maturation	24 months, wood maturation in second fill French oak
Yield	6 ton per hectare
Bottling date	July 2009
Analysis	pH 3.870 Alcohol 13 Vol % Total Acidity 5.3 g/l Residual Sugar 2.2 g/l
Cellaring Potential	7 – 10 years
Serving Temperature	14 – 16 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	Flavours of black currant, almonds, strawberry with a soft undertone of plums and cassis. Full bodied firm harmonious structure ending in layers of velvety tannins.
Chef's Notes	Serve with Mediterranean dishes or enjoy on its own. Delicious!