ERNST GOUWS & CO
STELLENBOSCH - SOUTH AFRICA

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Wine	**Ernst Gouws & Co Chardonnay 2008**
Origin	Malmesbury, South Africa
Composition	100% Chardonnay
Winemaker	Ernst & Ezanne 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 Fermented in French Oak barrels 2 months on primary lees 100% malolactic was allowed
Barrel maturation	4 months, tight grain medium toasted French oak barrels
Yield	10 ton per hectare
Bottling date	June 2009
Analysis	pH: 3.56 Alcohol: 14 Vol % Total Acidity: 6.5 g/l Residual Sugar: 2.0 g/l
Cellaring Potential	5 to 7 years
Serving Temperature	10 - 12 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	This Chardonnay has a totally unique flavour profile, with an array of floral flavours adding a new dimension to this well-known grape variety. Typical nutty and pineapple tastes are deliciously broadened with notes of honey-suckle and rose-petal. A wonderful wine to be savoured on its own, or with lightly curried dishes and sushi.