ERNST GOUWS & CO
STELLENBOSCH - SOUTH AFRICA

P.O. Box 7450
Stellenbosch, 7599

T. +27 (0)21 865 2895
F. +27 (0)21 865 2894

www.ernstgouws.co.za
E. sales@ernstgouws.co.za

Wine	**Ernst Gouws & Co Chardonnay 2008**
Origin	Stellenbosch, South Africa
Composition	90% Chardonnay + 10%Gewurztraminer
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: 3.48 Alcohol: 12.43 Vol % Total Acidity: 6.1 g/l Residual Sugar: 5.2 g/l
Cellaring Potential	Enjoy now and drink within 3 years.
Serving Temperature	10 - 12 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	The Ernst Gouws & Co Chardonnay has a citrus blossom nose supported by fresh almonds, peach and grapefruit. The palate is silky round with subtle hints of vanilla and spice, while the finish lingers with creamy lime freshness. The perfect companion to spicy dishes, sushi and scallops, or to be enjoyed on its own.