

Wine	Ernst Gouws & Co Merlot 2008
Origin	Malmesbury , South Africa
Composition	100% Merlot
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	18 months, wood maturation in second fill French oak
Yield	8 ton per hectare
Bottling date	January 2010
Analysis	pH 3.74 Alcohol 14.5 Vol % Total Acidity 5.1 g/l Residual Sugar 2.5 g/l
Cellaring Potential	7 – 10 years
Serving Temperature	14 – 16 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	The wine is fresh and pure, with hints of ground black pepper and a potpourri of sun-dried fruit. Tannins are clean and bright, with oak maturation providing for a softness and mysterious depth on the palate. This is true expression of this noble grape variety, and a wine that will improve with cellar aging.
Chef's Notes	The Merlot 2008 is a delicious companion to meat-based pasta dishes, grilled lamb chops and duck breast.