

Wine	Ernst Gouws & Co Pinot noir 2007
Origin	Koekenaap, South Africa
Composition	100% Pinot noir
Winemaker	Ernst & Ezzanne Gouws
Terroir	Soil type Terrarossa, cemented limestone formation. Iron rich topsoil. Slope Easterly Climate Moderate summer with low night temperatures, cold winter Wind South Western from Atlantic Ocean
Oenology	Harvested early morning and transported to Stellenbosch through the night Hand-harvested in small baskets at optimum fruit ripeness Fermented uncrushed in open fermenters for 2-3 weeks Punched through 4 times daily 100% malolactic fermentation
Barrel maturation	12 months, wood maturation in 50% new and 50% second fill French oak
Yield	7 tons per hectare
Bottling date	June 2009
Analysis	pH 3.15 Alcohol 13 Vol % Total Acidity 6.7 g/l Residual Sugar 3.6 g/l
Cellaring Potential	7 – 10 years
Serving Temperature	14 – 16 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	Aromas of raspberry, spice, earth and some dark cherry flavours.
Chef's Notes	Enjoy with fish, poultry, game and red meat dishes.