

Wine

Ernst Gouws & Co Pinotage 2008

Origin	Coastal Region, South Africa
Composition	100% Pinotage
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	12 months, wood maturation in second fill French oak
Yield	8 ton per hectare
Bottling date	July 2009
Analysis	pH 3.57 Alcohol 13.66 Vol % Total Acidity 5.1 g/l Residual Sugar 5.0 g/l
Cellaring Potential	Enjoy now or savour for 3 -5 years.
Serving Temperature	14 – 16 Degrees Celsius
Allergens	Contains Sulphites
Winemakers Notes	A cross between Pinot noir and Hermitage developed in 1925, this uniquely South African wine is celebrated worldwide for the distinctively rich ruby color, bold aromatics of dark chocolate, stewed fruit and spice. The Ernst Gouws & Co Pinotage offers juicy plum and cherry fruit carried by silky tannins over a backing of integrated oak. The wine has good length and can be enjoyed with rich meaty stews, grills or roasts – or simply on its own.

