

“It is the most satisfying experience to work side by side with your family. It is through wine we have lived, through wine we have cried – most importantly, it is through wine we have loved” – Gwenda Gouws

Origin	Stellenbosch, South Africa	
Composition	100% Sauvignon blanc	
Winemaker	Ernst & Ezanne Gouws	
Terroir	Soil type	Latirite formed in wet soil conditions on top of granites, well drained
	Slope	Easterly
	Climate	Moderate summer with low night temperatures, cold winter
	Wind	Cool south westerly during night in summer
Oenology	Reductive	
	Hand-harvested in small baskets at optimum fruit ripeness	
	Fermented cold	
	4 months on primary lees	
Barrel maturation	No oak maturation	
Yield	8 ton per hectare	
Bottling date	July 2009	
Analysis	pH	3.32
	Alcohol	13.0 Vol %
	Total Acidity	6.74 g/l
	Residual Sugar	1.80 g/l
Cellaring Potential	2 to 3 years	
Serving Temperature	8 – 10 Degrees Celsius	
Allergens	Contains Sulphites	
Winemakers Notes	Rich and lively, Ernst & Co Sauvignon blanc exhibits a wide array of flavors that evolve with every taste. This wine is zesty with aromas abound of lemongrass and fresh honeysuckle melon. The finish is balanced with crisp acidity and excellent length.	
Chef's Notes	An experience in itself, this wine can be enjoyed as an aperitif to any occasion or served alongside a myriad of Asian – inspired dishes and fresh salads.	

