

# THE POWER OF &



A Shiraz to warm the cockles of the coldest heart. The wine leaps out of the glass with whiffs of spice and cherry pie before that first seductive sip can be taken. Juicy berries and a hint of white pepper can be tasted in a red wine that is cloaked in a velvety elegance and luxurious richness. The taste lingers, making this South African Shiraz ideal for those rewarding moments the lover of red wine looks for. A perfect wine for conversation or moments of solace, this masterpiece can be enjoyed with broiled meats, casseroles and uncompromisingly rich pasta dishes.

## Shiraz 2008

Alcohol: 13.0 Vol%  
Total Acidity: 5.9 g/l  
pH: 3.42  
Sugar: 7.0 g/l  
Origin: Stellenbosch  
UPC Code: 742598540000

This easy-drinking white wine expresses the sunny South African vineyards from where it originates with an array of playful fruit flavours. The nose shows a pure breath of spring blossom and summer flowers. The wine is all lush fruit, exuding flavours of pear, cantaloupe and hints of peach. Upfront fruit is complemented by a long and refreshing finish, making this Chenin blanc ideal for everyday drinking as well as a very inviting partner to chicken salad, fish and cream-based pasta dishes. Serve refreshingly chilled.

## Chenin Blanc 2009

Alcohol: 13.5 Vol %  
Total Acidity: 6.3 g/l  
pH: 3.27  
Sugar: 3.0 g/l  
Origin: Stellenbosch  
UPC Code: 742598550007

## Chardonnay 2008

The Ernst Gouws & Co Chardonnay 2008 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.

Alcohol: 13.0 Vol%  
Total Acidity: 5.9 g/l  
pH: 3.42  
Sugar: 7.0 g/l  
Origin: Stellenbosch  
UPC Code: 742598530001

## Chardonnay 2008

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. Drink now or savour for 3-5 years.

Alcohol: 14.0 Vol%  
Total Acidity: 5.5 g/l  
pH: 3.69  
Sugar: 4.0 g/l  
Origin: Stellenbosch  
UPC Code: 742598520002

## Pinotage 2008

Rich and lively, Ernst Gouws & Co 2009 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. 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.

Alcohol: 12.0 Vol%  
Total Acidity: 7.3 g/l  
pH: 3.24  
Sugar: 4.6 g/l  
Origin: Stellenbosch  
UPC Code: 742598500004

## Sauvignon Blanc 2009