



ERNST GOUWS & CO CHARDONNAY 2021



WINEMAKER`S NOTES

Ripe South African citrus aromas of tangerine, orange and kumquat are further complimented by notes of pineapple and white peaches. An unwooded style of Chardonnay displaying elegance and finesse, and a creamy mouthfeel. Beautiful follow through on to the palate, with tangy citrus and yellow apple flavours. The balanced, crisp acidity and fleshy texture completes this refreshing wine.

CHEF`S NOTES

The creamy mid-palate and un-oaked character makes this wine the ideal companion for mild green Thai curries, creamy mussels and shellfish. Subtly flavoured roast chicken and oven roasted vegetables. Crispy pork belly with apple sauce. Grilled pumpkin or butternut salad and macaroni-and-cheese. Baked brie cheese with a sweet, tangy orange sauce.

SERVING SUGGESTION

Serve at ±12 degrees Celsius.

ANALYSIS

Alcohol 12.5%Vol
Total Acidity 5.7g/l
Residual Sugar 2.7g/l

MATURATION

Unwooded.

ORIGIN

Stellenbosch