



ERNST GOUWS & CO CHENIN BLANC 2021



WINEMAKER`S NOTES

Bright and light-gold in colour, with intense aromas of summer fruits on the nose. Whiffs of paw-paw, granadilla, yellow- and green apples, and peaches dominate the aromatic spectrum. The crunchy acidity and slight textural mouthfeel combine with the vibrant tropical fruit characters to result in a fresh, more-ish, typical Stellenbosch style of Chenin Blanc. Lingering flavours of cling peach and pineapple on the finish. Light and tasty, this is an ideal refreshing wine for those long al fresco lunches during the warm summer months!

CHEF`S NOTES

The fruity and unwooded profile of this wine will make it an ideal accompaniment to a wide array of vegetable dishes, salads and fresh seafood. Crab, prawns and oysters. Seafood tartares, like tuna tartare or salmon & avocado tartare. Smoked salmon or trout. Fish and chips. Chicken salad, or salad with ham and cheese, or salads containing fresh apples or pears. Goat's cheese. Fish patés and sushi. Light seafood pastas (with no cream) and lighter styles of risotto.

SERVING SUGGESTION

Serve at ±10 degrees Celsius.

ANALYSIS

Alcohol 13.5%Vol
Total Acidity 6.1g/l
Residual Sugar 1.6g/l

MATURATION

Unwooded

ORIGIN

Stellenbosch