



ERNST GOUWS & CO MERLOT 2020

WINEMAKER`S NOTES

The eye-catching ruby-red hues of this wine combines with attractive aromas of dark cherries, chocolate, green peppercorns and raspberry compote to waken the senses. The entry on the palate is smooth, with a beautifully balanced fruit / acid component. The tannins are muscular yet ripe, adding enough structure to support the luscious fruit elements. Poised, fresh and juicy, with vibrant flavours of mulberry, red cherry and all-spice on the mid-palate. A savoury whiplash on the finish is further complimented by crunchy, fresh cherry notes.

CHEF`S NOTES

Baked pasta dishes like lasagne and cannelloni. as well as pastas with tomato-based sauces. Grilled swordfish or tuna. Lamb burgers. Steak cuts with finer textures, like filet mignon. Roast pork and crispy Asian-style duck with red berry fruit sauces. Roast or grilled chicken, meatloaf and beef Wellington. Mild to medium (but not strongly flavoured) hard cheeses, Gorgonzola and mild Cheddar.

SERVING SUGGESTION

Serve at ±18 degrees Celsius.

ANALYSIS

Alcohol 14.00%Vol
Total Acidity 4.9g/l
Residual Sugar 2.4g/l

MATURATION

Wooded

ORIGIN

Stellenbosch