



Stellenbosch

## ERNST GOUWS & CO SHIRAZ 2020

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### WINEMAKER`S NOTES

Textbook varietal character, showcasing opulent aromas of red and black fruits and white pepper. Underlying notes of cured meats further enhance the nose. The palate is laced with flavours of ripe plums, black cherries and fresh raspberries. The silky tannins are delicately balanced against a fine seam of acidity, creating a wine that's lively and juicy, with good structure and a luxurious mouth feel. The plush fruit character of this wine should, with age and careful cellaring, evolve into beautiful tertiary notes of leather, allspice, dark fruits and smoked charcuterie.

### CHEF`S NOTES

Shiraz is the ideal partner for beef, and the lively acidity of this wine will cut through the fat of marbled steak cuts like rib-eye (preferably peppered), prime rib, New York strip and Wagyu beef. Slow cooked beef and tomato stew. Spare ribs. The spicy tones of the wine will compliment the spicy flavours found in wide array of North-African cuisine, like spicy Moroccan lamb shanks or spiced vegetable tagine. Pork or duck roasts with strongly flavoured (but not sweet) sauces. The meaty character often found in Shiraz is also a perfect pairing for all types of venison, like leg of Springbok, Gemsbok loin or Ostrich burgers. Grilled or seared tuna. Softer, creamier cheeses like Camembert, Gruyere or even a smoked Cheddar or aged Gouda.

### SERVING SUGGESTION

Serve at ±18 degrees Celsius.

### ANALYSIS

Alcohol 14,5%Vol  
Total Acidity 5.2g/l  
Residual Sugar 2.4g/l

### MATURATION

Wooded

### ORIGIN