



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.

Wine type:	Red wine
Maturation:	Matured for 12 Months in French oak barrels
Growing region:	Western Cape, South Africa
Bottler:	Ernst Gouws & Co (GG Wines PTY LTD) Stellenbosch, South Africa
Winemaker:	Ernst Gouws
Vintage:	2020
Vinification:	Temperature-controlled fermentation
Volume:	0.75 L
Closure type:	Corked cap
Alcohol:	14.00% vol
Flavour grade:	Dry
Wine style:	A savoury masterpiece.
Total acidity:	4.9 g/l
Residual Sugar:	2.4 g/l
Drinking temperature:	± 18 °C recommended
Allergens:	Contains sulphites

