



ERNST GOUWS & CO PINOTAGE 2025

WINEMAKER`S NOTES

Deep ruby-purple with aromas of ripe plum, spice pudding, black cherry, dark chocolate, and espresso. The palate is vibrant and textured, with juicy plum, spicy tannins, and a lingering finish.

CHEF`S NOTES

Pairs beautifully with grilled lamb, smoky barbecue, or aged cheddar.

Wine type:	Red wine
Maturation:	Matured for 9 Months in French oak barrels
Growing region:	Stellenbosch, South Africa
Bottler:	Ernst Gouws & Co (GG Wines PTY LTD) Stellenbosch, South Africa
Winemaker:	Ernst Gouws
Vintage:	2025
Vinification:	Temperature-controlled fermentation
Volume:	0.75 L
Closure type:	Corked cap
Alcohol:	13.44% vol
Flavour grade:	Dry
Wine style:	Exotic spices and ripe red berry fruit with firm tannins
Total acidity:	4.7 g/l
Residual Sugar:	2.8 g/l
pH:	3.78
Drinking temperature:	16 - 18 °C recommended
Allergens:	Contains sulphites

