



ERNST GOUWS & CO MERLOT 2023

WINEMAKER`S NOTES

Vibrant ruby colour invites a closer look. The nose is rich and intense with complex notes of violets, ripe plum, sweet red and black berries, blueberry compote and a walk through a spice market. There are hints of wet tobacco and pencil shavings. The palate is medium to full-bodied and follows through from the nose with black cherry notes and spicy black plum, and a gentle vanilla grip. Plump and generous with a long savoury dried herb finish. 5 years+

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.

Wine type:	Red wine
Maturation:	Matured for 12 Months in French oak barrels
Growing region:	Bottelary Hills, Stellenbosch, South Africa
Bottler:	Ernst Gouws & Co (GG Wines PTY LTD) Stellenbosch, South Africa
Winemaker:	Ernst Gouws
Vintage:	2023
Vinification:	Temperature-controlled fermentation
Volume:	0.75 L
Closure type:	Corked cap
Alcohol:	14.17% vol
Flavour grade:	Dry
Wine style:	A savoury masterpiece.
Total acidity:	5.4 g/l
Residual Sugar:	3.6 g/l
Drinking temperature:	± 18 °C recommended
Allergens:	Contains sulphites

