

Ernst & Co. Sauvignon Blanc 2006

Appearance: The Ernst & Co Sauvignon Blanc has a pale straw colour.

Nose: The nose is intense and forthcoming with aromas of green figs, lemon and green pepper.

Palate: The Ernst & Co Sauvignon Blanc is well balanced with a crisp acidity. This wine has a solid fruit on aftertaste, with a gentle but outspoken finish.

This wine can be served with an array of seafood dishes, in particular lobster bisque or crab salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin :

analysis : alc : 12.0 % vol rs : 1.6 g/l pH : 3.28 ta : 6.6 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : The Ernst & Co Sauvignon Blanc can be enjoyed now, but also has a good ageing potential.

in the vineyard : The Ernst & Co Sauvignon Blanc was vinified from grapes sourced in the Darling ward next to the West Coast, a renowned area for this white wine variety, as well as grapes from the farm in Stellenbosch.

about the harvest: The grapes were harvested at 23 Â°Balling.

