

## Ernst Gouws & Co Pinot Noir 2007

The classical Pinot noir whiffs of wild herbs, field mushrooms and "forest-after rain" support the sappy cherry, raspberry and cranberry fruits tailing off in a long aftertaste with the undertone of the beautiful oak. This wine which in France is classically served with Coq au Vin and Boeuf Bourguignon, goes equilly well with slices of Iberian style black forest ham or prosciutto.

Aromas of complex yet elegant raspberry, spice, earth and furthering into dark cherry flavours. The elegance of the wine can partner with grilled fish and poultry however the body and structure will marry with game and red meat dishes.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Ernst Gouws and Co

**winemaker :** Ernst & Ezzanne Gouws

**wine of origin :** Western Cape

**analysis :** alc : 13 % vol rs : 2.4 g/l pH : 3.76 ta : 6.4 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

**pack :** Bottle **closure :** Cork

