

Ernst Gouws & Co Sauvignon Blanc 2012

Grapes from the famous Stellenbosch wine region ensure a Sauvignon blanc leaning towards the tropical spectrum of flavors, elegance and grace on the palate. The nose shines with a summery fragrance including blossoms and wild flowers. On the palate the wine shows enchanting notes of green fig, melon (cantaloupe) and ripe apple captured with a bracing, lingering vibrancy.

Served chilled, this wine is enjoyed on its own or with seafood, summer salads, cream-based pasta dishes or cheese. Serving Temperature: 8 - 10° Celsius

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Stellenbosch

analysis : alc : 12.31 % vol rs : 3.20 g/l pH : 3.46 ta : 5.60 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : 2 to 3 years

in the vineyard : Terroir

Soil type: Laterite formed in wet soil conditions on top of granites, well drained

Slope: Easterly

Climate: Moderate summer with low night temperatures, cold winter

Wind: Cool South Westerly at night in summer

in the cellar : Oenology

Reductive

Cold fermented 4 months on primary lees

Barrel maturation: No oak maturation

Yield: 8 tons per hectare

Bottling date: June 2011

