

## Ernst Gouws & Co Merlot 2011

The wine is fresh and pure, with hints of ground black pepper and a potpourri of sun-dried fruit. Tannins are clean and bright, with oak maturation providing for a softness and mysterious depth on the palate. This is true expression of this noble grape variety, and a wine that will improve with cellar aging.

The Merlot 2011 is a delicious companion to meat-based pasta dishes, grilled lamb chops and duck breast.

**variety :** Merlot | 100% Merlot

**winery :** Ernst Gouws and Co

**winemaker :** Ernst Gouws

**wine of origin :** Stellenbosch

**analysis :** alc : 14.00 % vol    rs : 4.1 g/l    pH : 3.62    ta : 5.8 g/l

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

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

**ageing :** 7 - 10 years

**in the vineyard :** Easterly slope. Moderate summer with low night temperatures due to cool South-Western wind. Cool South-Eastern wind during day. Cold winters.

**about the harvest:** Hand-harvested early morning in small baskets at optimum fruit ripeness.

Yield: 8 tons per hectare

**in the cellar :** Fermented in open fermenters for 2-3 weeks. Punched through with wooden basket 4 times per day. 100% malolactic fermentation in tank. 18 months maturation in second fill French oak.

