

## Ernst Gouws & Co Pinot Noir 2009

With immediate aromas of raspberry and dark cherry, the flavours of the Pinot Noir are subtle and embraced by a deeper sense of spice, earth and dark chocolate. These aromas are complimented by the palate of the wine as the same flavours can be enjoyed here.

The sudden Pinot Noir character is very eminent, being followed by a long and consistent finish making this versatile wine perfect to be enjoyed with poultry, game and predominantly red meat dishes.

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

**winery :** Ernst Gouws and Co

**winemaker :** Ernst Gouws

**wine of origin :** Coastal

**analysis :** alc : 14.53 % vol    rs : 2.8 g/l    pH : 3.64    ta : 5.4 g/l

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

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

**in the vineyard :** Easterly slope. Moderate summers with low night temperatures due to cool South-Western wind from Atlantic Ocean. Cool sea breeze during the day produces optimal growing conditions. Cold winters.

**about the harvest:** Yield: 4 tons per hectare

**in the cellar :** Hand-harvested early morning in small baskets at optimum fruit ripeness. Fermented uncrushed in open fermenters for 2-3 weeks. Punched through with wooden basket 4 times per day. 100% malolactic fermentation in tank. 24 months maturation in second fill French oak.

