

Ernst Gouws & Co Shiraz 2011

A wine that has whiffs of spices and cherry pie leaping out of the glass before you've even had the chance to delight in the velvet elegance. The Shiraz has hints of white pepper and the juicy berries are a taste that embodies a luxurious richness.

It is best enjoyed with boiled meat, casseroles and uncompromisingly rich pasta dishes.

variety : Shiraz | 100% Shiraz

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Coastal

analysis : alc : 15.00 % vol rs : 2.30 g/l pH : 3.64 ta : 5.40 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. Cool South-Eastern wind during day. Cold winters.

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

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. 24 onths maturation in second fill French oak.

