

Ernst Gouws & Co Chardonnay 2012

The Ernst Gouws & Co Chardonnay is intense and forthcoming with aromas of fresh almonds, peach and lemon. There is also a subtle hint of vanilla and spice on the nose. On the palate the wine shows excellent balance between complexity and elegance. Typical flavours like almonds, lemon and grapefruit with a leesy creaminess and touch of minerality on the palate. Good structure and mouthfeel with nice minerality, elegant, long nutty toasty finish.

Will go well with dishes such as crayfish, Cob, pickled fish and pasta.

variety : Chardonnay | 100% Chardonnay

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Wellington, South Africa

analysis : alc : 13.76 % vol rs : 2.2 g/l pH : 3.55 ta : 4.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Screwcap

ageing : 5 years

in the vineyard : Easterly slope. Moderate summers with low night temperatures due to cool South-Western wind. Cold winters.

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

in the cellar : Barrel fermented in small French oak barrels. Maturation in oak for 5 months.

