

Ernst Gouws & Co Chardonnay 2013

The 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.

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

variety : Chardonnay | 100% Chardonnay

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Wellington

analysis : alc : 13.34 % vol rs : 4.4 g/l pH : 3.43 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2012: Platter – 4 stars

2011: 86 points – Robert Parker

2011: 84 points – Wine Enthusiast

ageing : 5 years

Ernst Gouws & Co is a boutique and family-owned wine producer based in Stellenbosch, South Africa. We focus exclusively on producing small quantities of distinguishable red and white wines of superior value, in a manner where environmental and ethical practices are of the highest regard.

We've been building on our Gouws winemaking legacy in Stellenbosch for more than 150 years and have become one of the only families in South Africa that have been able to produce four consecutive generations of winemakers

in the vineyard : Easterly slope. Warm and dry summers with moderate night temperatures. Small influence from Atlantic Ocean. Intense ripening conditions.

about the harvest: Harvested early morning in small baskets at optimum fruit ripeness.

in the cellar : Barrel fermented in small French oak barrels for three weeks. Maturation in oak for three months thereafter.

