

Ernst Gouws & Co Sauvignon Blanc 2014

Grapes from Stellenbosch used to create a Sauvignon that leans more toward the tropical spectrum of flavours, elegance and grace. The nose shines with a summery fragrance including blossoms and wild flowers. On the palate the wine shows enchanting notes of green fig, melon, guava and ripe apple. Bracing, lingering vibrancy.

Served chilled. This wine can be enjoyed with summer salads, cream based pasta dishes or most complementary, on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.5 g/l **pH** : 3.05 **ta** : 7.9 g/l

type : White **style** : Dry **taste** : Fruity

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

2010: 90 points – Robert Parker

2011: 90 points – Robert Parker

2011: 85 points – Wine Enthusiast

2012: Top 20 – FNB Top 20 Sauvignon blanc in South Africa

ageing : 3 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 : Westerly slope. Warm and dry summers with moderate night temperatures. Large influence from Atlantic Ocean. Temperate and slow ripening conditions.

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

in the cellar : old fermented and left on primary lees for 4 months.

