

Ernst Gouws & Co Pinot Noir 2012

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 complemented by the palate of the wine as the same flavours can be enjoyed here. The sudden Pinot noir character is very imminent being followed by a long and consistent finish.

A versatile wine 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 : Bot River

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 **size** : 750ml **closure** : Cork

ageing : 7 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 : Moderate and dry summers with low night temperatures due to cool South-Western wind from Walkerbay. Cool sea breeze during the day produces optimal growing conditions. Cold winters.

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

in the cellar : Fermented uncrushed in open fermenters for 2 – 3 weeks. Punched down with wooden baskets 4 times per day. 100% Malolactic fermentation in tank. 12 months maturation in second fill French oak barrels.

