

## Ernst Gouws & Co Merlot 2012

The wine is fresh and pure, with hints of ground black pepper and a potpourri of sun-dried fruit. Tannins are clean and bright with oak maturation providing for a softness and mysterious depth on the palate. This is a true expression of this noble grape variety and a wine that will improve with cellar aging.

The 2012 Merlot is a delicious companion to meat-based pasta dishes, grilled lamb chops and duck breast.

**variety** : Merlot | 100% Merlot

**winery** : Ernst Gouws and Co

**winemaker** : Ernst Gouws

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 2.0 g/l   pH : 3.49   ta : 5.8 g/l

**type** : Red   **style** : Dry   **body** : Full   **taste** : Fruity   **wooded**

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

**ageing** : 7 - 10 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. Moderate summer with moderate night temperatures. Cool South-Eastern wind during the day. Cold, long and wet winters.

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

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

