

Ernst Gouws & Co Shiraz 2012

A wine that has whiffs of spices and cherry pie leaping out of the glass before you've even had the chance to delight in the velvet elegance. The Shiraz has hints of white pepper and the juicy berries are a taste that embodies a luxurious richness.

It is best enjoyed with boiled meat, casseroles and uncompromisingly rich pasta dishes.

variety : Shiraz | 100% Shiraz

winery : Ernst Gouws and Co

winemaker : Ernst Gouws

wine of origin : Coastal Region

analysis : alc : 14.36 % vol rs : 2.6 g/l pH : 3.52 ta : 5.8 g/l

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

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

2008: 87 points "Best buy" – Wine Enthusiast

2009: 92 points – Robert Parker

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

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

in the cellar : Fermented in open fermenters for 3 weeks. Punched down with wooden baskets up to 5 times per day. 100% Malolactic fermentation in tank. 12 months maturation in second fill French oak barrels.

