

## Ernie Els SA Rugby Shiraz / Cabernet Sauvignon 2010

This delicious, full bodied red blend provides a barrage of fruit flavours on the palate. The strong Shiraz component adds spiciness and the lesser Cabernet Sauvignon component provides the richness. Expect a vivid display of complexity with layered cinnamon, fynbos, liquorice and sappy red berry fruit. There is excellent balance between the crystalline acidity and the creamy textured finish.

**variety :** Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

**winery :** Ernie Els Wines

**winemaker :** Louis Strydom

**wine of origin :**

**analysis :** alc : 14.5 % vol    rs : 3 g/l    pH : 3.5    ta : 6.1 g/l

**type :** Red    **style :** Dry

**pack :** Bottle    **size :** 0    **closure :** Cork

**ageing :** Exotic and energetic now, this wine will improve in the cellar.

**in the vineyard :** The overall cool climate during the first part of ripening was beneficial for flavour retention. February and March experienced the usual sporadic heat waves. The heat wave at the beginning of March 2010 which lasted longer than a week will certainly go down in the annals.

**about the harvest:** Shiraz and Cabernet Sauvignon was sourced from the Helderberg and Simonsberg region within the Stellenbosch appellation. Full bodied Shiraz from the Malmesbury region. We at Ernie Els are more than satisfied with the quality of the grapes that were harvested. Grapes were healthy with good flavours and analyses. Bunches were generally looser than normal and berries smaller, with an excellent fruit to skin ratio resulting in intense colour in the red wines.

**in the cellar :** Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. On the sorting table, all excess stalks and rotten berries were removed carefully by hand. Due to the smaller crop most blocks could be picked at optimal ripeness. The decrease in volumes also meant that cellar space was often not a problem, and we could allow prolonged skin contact. Fermentation took place in 7-ton, open top, stainless steel tanks with yeast WE 372 being added to the juice. The wines were pumped-over and punched-down manually 5 times per day ensuring maximum colour extraction from the skins. After primary fermentation the maceration period was 10 – 16 days before pressing.

