wine.co.za
easiest way to buy wine

Ernie Els Proprietor's Syrah 2010

The 2010 Syrah has a dense, pitch-black core with a vivid purple hue. The nose is magical, opening up with a potent fireworks display of intense blueberries, pepper ham and warm toast. The purity of fruit and brightness illuminates a plush palate, interwoven with luxurious cotton wool-like tannins. Almost thick in texture, the layered finish crescendos in a sweet spice and wood-smoke ensemble.



variety : Shiraz | 95% Shiraz, 5% Viognier
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Helderberg
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.7 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

Veritas Wine Awards 2012 - Double Gold
International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Gold Medal
Concours Mondial de Bruxelles 2012 - Silver Medal
Top 100 SA Wines 2012 - Status

ageing : Taught and alluring at the moment, time will bring even more complexity and pleasure.

in the vineyard : The 2010 vintage
What an intense year! It was extremely difficult to make predictions due to the constant fluctuations in weather conditions, with unrelenting winds prevailing almost throughout. Initially matters were quite advanced, with early bud burst, then cold weather in October and November delayed everything, and subsequently favourable conditions and the small size of the crop tended to move harvest dates forward. Production cost was high from the start and expenses per ton skyrocketed because of the decline in yield.

2009 growing season
Cool, overcast and rainy weather conditions during the induction period in October/November 2008 had an adverse effect on bunch initiation for the 2010 harvest and impacted on this year's crop. Although sufficient winter cold prevailed, the cool, wet spring caused uneven budding on Ernie Els. The season was characterised by unrelenting strong winds during October and November. The summer months were exceptionally dry and windy. Sunburn, wind and heat damage combined with downy mildew resulted in crop losses of up to 40% on certain blocks.

The harvest
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. 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. The wines 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.

About the vineyard
Our Syrah vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content and offer rich middle palate weight. The Viognier was sourced from

neighbouring Stellenbosch vineyards and was co-fermented during harvest.

about the harvest: The grapes were hand-picked in the cool of early morning. February / March 2009 - 34.7°Brix average sugar at harvest

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. 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 14 days before pressing.

Cooperage: Aged for 18 months - 70% in 300 litre French oak barrels & 30% in 300 litre American oak barrels.
Production: 1100 x 6 x 750ml cases