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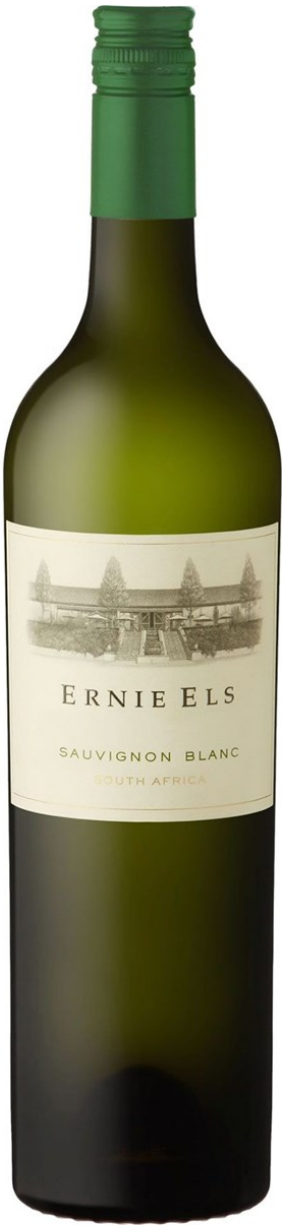
Ernie Els Sauvignon Blanc 2012

The 2012 Sauvignon Blanc shows exuberant and exotic, benchmark characters of pungent yellow fruits and a hint of green pepper. A tropical explosion on the palate is nicely balanced by elegant perfumed aromas, reminding one of a stroll through a daisy field. The finish is straw-like with a spicy complexity and an almost fatty texture, adding weight and carrying length.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Western Cape
analysis : **alc :** 13.52 % vol **rs :** 3.9 g/l **pH :** 3.33 **ta :** 6.6 g/l
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

ageing : It is immaculate for cheerful and early drinking, but it will keep well for 1 or 2 years.

in the vineyard : The 13th harvest for Ernie Els Wines was extremely pleasing. It's still early days; we do however feel that this vintage has the potential to be of a very high standard. After fairly stable climatic conditions throughout the second semester of 2011, a cold and wet spring slowed down activity within the vines. We experienced warm weather in late December which led to some vigorous foliage growth. The bunch counts revealed the number of bunches being above normal, so "green harvesting" was needed in January. (Green harvesting is the removal of immature grape bunches for the purpose of decreasing yield and thus maintaining intensity on the remaining fruit.) It's particularly pleasing to report that there was no apparent sickness in the vineyards. Moderate to warm temperatures from the second half of February were prevalent as expected, but cool conditions throughout March slowed the ripening of the vines and assisted in improving phenolic ripeness of the grapes. There were some early rains during April but luckily 95% of crop was already harvested at this stage.

The grapes were harvested from low yielding vines from three different appellations. Each viticulture area gives its own unique flavor profile to the final blend. Wine was mainly sourced from cooler coastal regions.

about the harvest: The 13th harvest for Ernie Els Wines was extremely pleasing. The grapes were hand-picked in the cool of early morning.
Harvest Date: February & March, 2011. 22.1° Brix average sugar at harvest

in the cellar : Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures in stainless steel tanks with a combination of yeasts. This wine is made in a fresh and fruity style without any wood component.

Production: 4 000 x 6 x 750ml cases