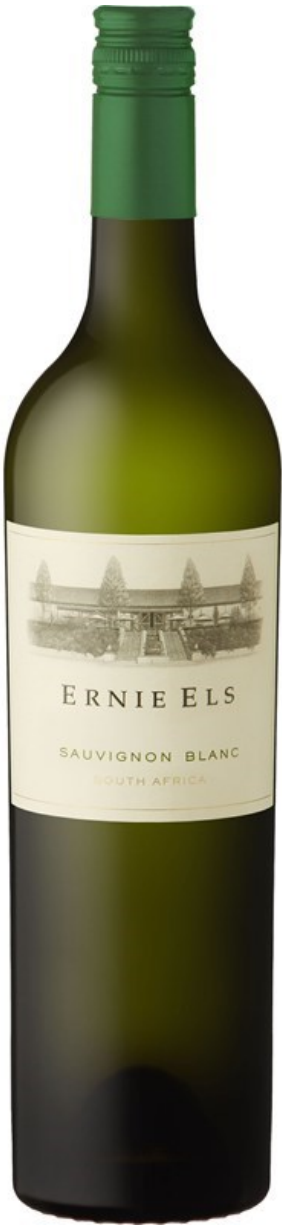
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Ernie Els Sauvignon Blanc 2015

The 2015 Sauvignon Blanc shows zingy, bright, tropical fruits that abound from the nose and palate. A mélange of guava, pineapple and lemon curd lead to a medium bodied but intensely flavoured, textured palate. Hints of wet earth and bell pepper give complexity and depth, albeit in a soft and comforting manor. The linear finish shows a mineral, gravelly edge that balances the pure-fruited stance. This is amazingly open and entertaining while young and shows the terrific 2015 vintage.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Western Cape
analysis :
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This is amazingly open and entertaining while young and shows terrific vintage.

in the vineyard : The 2014 vintage
Initial vineyard growth was slow due to late cold fronts experienced during August 2013 followed by cool, wet weather at the start of the growing season leading to relatively high incidence of disease. Mid-November rainfall further hampered effective disease control by creating challenging spraying conditions and limiting access to the vineyards. As a result, downy mildew led to crop losses early on in the season in some of our white wine areas.

Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. The high rainfall in mid-November did however spark vigorous growth which required extra input to ensure superior grape quality and disease prevention through good canopy aeration and sunlight exposure. Widespread rainfall during early January increased pressure on viticulturists due to the threat of disease and even further rot. The coastal regions weren't as affected by the rain. Ideal dry and moderate conditions reigned during ripening in January and mid-February after which a warm period accelerated ripening and resulted in great pressure on harvest intakes. The wine potential looks promising in terms of quality. Moderate weather conditions during the harvest season contributed to intense white wines which are expected to be particularly tropical with fresh characteristics.

About the vineyard
The Sauvignon Blanc grapes were harvested from individually selected, low yielding vines from two appellations namely Darling and Stellenbosch. Each viticultural area and terroir lends its own unique flavor profile to the final blend.

about the harvest: The grapes were hand-picked in the cool of early morning. February & March, 2014. 23.0° Brix average sugar at harvest

in the cellar : On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and

stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Production: 7 000 x 6 x 750ml cases
Sustainability: I.P.W. (Intergrated Production of Wine) Certified