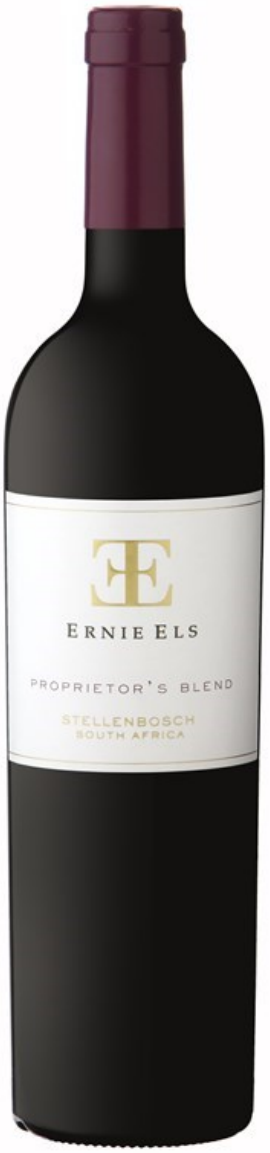
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Ernie Els Proprietor's Blend 2013

The 2013 Proprietors Blend is a towering Bordeaux style with a dash of Shiraz. It has a pitch black core with a deeply rich hue, leading to a nose that dazzles with vanilla, blackberry, liquorice and cherry. Whiffs of wild flowers and a touch of cedar spice add refined depth and complexity, all coated by incredibly fine, chalky tannins. Slightly backward and brooding in its youth, there is an aristocratic feel to its long, silky and powerful finish.



variety : Cabernet Sauvignon | 60%Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : **alc :** 14.60 % vol **rs :** 3.4 g/l **pH :** 3.59 **ta :** 5.7 g/l

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

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

ageing : Well enjoyed over the next decade.

in the vineyard : Prolonged winter conditions continued in some areas up until September, followed by a cool spring which delayed bud burst by 7 to 14 days. The cold, wet weather conditions ensured even bud burst as well as the accumulation of water supplies that would allow the vineyards to cope with the warmer conditions later in the season.

The vineyards had good growth in ideal dry weather conditions during the flowering and berry-set periods - although this also occurred later than usual. Early cultivars ripened later but an extremely dry and warm December resulted in the late cultivars ripening as normal. Ideal weather conditions during the harvest season prevailed with moderate day-time temperatures, cool evenings and no prolonged spells of rain or heat waves; this all impacted positively on grape quality and established good colour and flavour.

It was also a particularly healthy year and diseases, pests and rot only occurred later in the season, while the warm and dry weather conditions together with effective disease and pest control resulted in minimal losses.

Avout the vineyard
The Proprietor's Blend is a blend of all the six varieties cultivated on the property. These vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. All six varieties thrive under these conditions and deliver rich, full-bodied red wines. With an altitude of approximately 250 metres above sea level and the cooling influence of the Atlantic Ocean just 15 kilometres away, the ripening period is extended by up to 3 weeks.

about the harvest: The 2013 harvest season started a week later than usual. The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed.

Dates: March & April, 2013. 25.5° 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 destalked with a Bucher de-stalker and lightly crushed. 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. Each variety is maturated separately (micro-vinified) in oak barrels before blending and eventual bottling.

Cooperage: Aged for 18 months – 70% in 300 litre French Oak barrels & 30% in 300 litre American Oak Barrels (50% new)
Production: 3 330 x 6 x 750ml cases
Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified