

Ernie Els Proprietor's Cabernet Sauvignon 2013

The 2013 Proprietor's Cabernet Sauvignon is a perfect reflection of a great Stellenbosch vintage. It has a pitch black core with a deeply rich hue, leading to a nose that dazzles with vanilla, blackberry, liquorice and cherry. A touch of cedar spice add refined depth and complexity, all coated by incredibly fine, chalky tannins. Brooding in its youth, there is an aristocratic feel to its long, silky and powerful finish. Well enjoyed over the next decade.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 3.6 g/l pH : 3.68 ta : 5.7 g/l

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

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

in the vineyard : The 2013 harvest season started a week later than usual. 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.

About the vineyard

Our Cabernet Sauvignon 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 offering rich middle palate weight and delivering exceptional depth and fruit purity. Five clones of Cabernet Sauvignon were utilized in the production of this wine with CS46C being our most abundant in clonal selection. 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 resulting in lovely phenolic ripeness.

about the harvest: March & April, 2013. 25.5° Brix average sugar at harvest. The grapes were hand-picked in the cool of early morning.

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 matured separately (micro-vinified) in oak barrels before blending and eventual bottling.

Cooperage: Aged for 18 months - 300 litre French oak barrels (80% new)
Production: 550 x 6 x 750ml cases



Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified