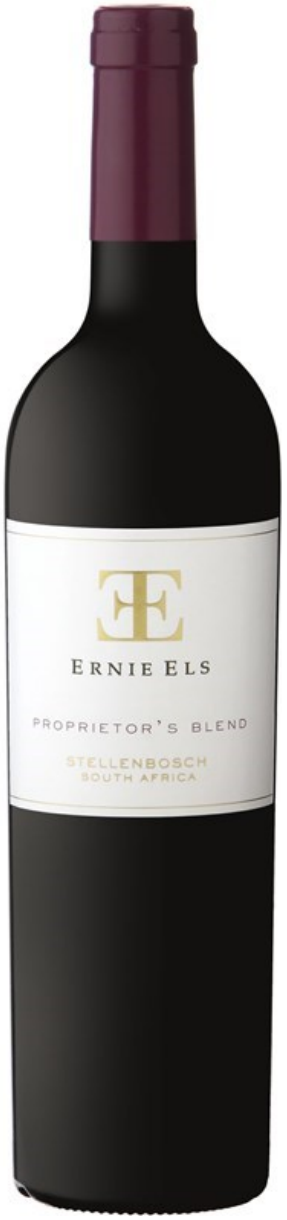
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Ernie Els Proprietor's Blend 2014

The distinctive Proprietors Blend is bold and invigorating from start to finish. This Bordeaux blend with the addition of Shiraz offers a balance of seamless structure and elegant generosity. Notes of sweet black and blueberry coulis dance on the nose, and with time, floral aromatics are coaxed from the glass. Medium to full bodied, the intense cherry-laced core finishes with a whiff of mint and dried provencal herbs.



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

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : **alc :** 14.77 % vol **rs :** 3.1 g/l **pH :** 3.81 **ta :** 6.1 g/l

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

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

2017 SAWi Awards - Grand Gold
2016 Sommerliers Selection Award Winner - 4C Reds (Voluptous/Rich).

ageing : American and French oak is finely woven into the long finish, providing layers for further of aging potential over 10 years.

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 red 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. 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 red wines.

About 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 grapes were hand-picked in the cool of early morning.

Dates: March & April, 2014. 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