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Ernie Els Proprietor's Syrah 2015

From the stellar 2015 vintage, the Proprietors Syrah immediately shows a deep crimson core and bright purple hue. The nose boasts ripe plums, paired with perfumed aromatics and a whiff of white pepper. A wine with great presence, the palate is inky and bold, laden with blue-berry jam and raspberry compote notes. Hints of charcoal, wet clay, sizzling bacon and star of anise deliver a layered complexity that contrasts the pure fleshy fruit. The finish is towering, building towards a dry, yet focused and rewarding tail.



variety : Shiraz | 95% Shiraz, 5% Viognier
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Stellenbosch
analysis : **alc :** 14.66 % vol **rs :** 3.59 g/l **pH :** 3.72 **ta :** 5.93 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The Syrah is impressive now as all the components will knit further over 3 - 5 years and age over the next decade.

in the vineyard : The 2015 vintage
The vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Good reserves were accumulated during the post-harvest period in April and May, after which leaf fall generally occurred at the right time. A cold, wet winter led to the accumulation of sufficient cold units for the full breaking of dormancy, which contributed to even bud break. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years, with almost no losses due to diseases or rot. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Smaller berries, as well as moderate temperatures during the harvest time led to good colour and intense flavour in this year's red wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

About the vineyard
The Syrah 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 which offers rich middle palate weight giving this wine exceptional depth and fruit purity. The Viognier was sourced from neighbouring Helderberg vineyards and was co-fermented during harvest. With an altitude of approximately 250 meters above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometers away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness

about the harvest: The grapes were hand-picked in the cool of early morning.
Harvest Date: March & April, 2015. 25.5° Brix average sugar at harvest

in the cellar : Whole berries are fermented in open top tanks and barrels with intermittent pump-overs and punch downs to ensure a balance between flavour, colour and tannin extraction from the skins. All ferments are meticulously monitored during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some tanks and barrel will undergo extended maceration as required. 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)
Release Date: 1st January 2018
Production: 2 200 x 6 x 750ml cases
Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified