

ERNIE ELS Proprietors Blend & 2 Crystal Wine Glasses in Gift Box (1 x 750ml)

A marriage of Cabernet Sauvignon and Shiraz produces an uber concentrated melange of red and black fruits, elegantly framed by the four other Bordeaux varieties. It's a big wine with a plush fruit core and rich savoury complexity. Notes of fresh organum, dried sage and roast beef gravy give generosity and depth, with the sweet fruit running from start to long finish. The tannins are glossy and finely tuned, offering a modern expression that is raised to a new level in 2015. The finely balanced, structure finish provides the perfect shell for long maturation.

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

winery : Ernie Els Wines

winemaker : Ernie Els Wines

wine of origin : Stellenbosch

analysis : alc : 14.67 % vol rs : 3.31 g/l pH : 3.78 ta : 6.02 g/l

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

pack : 0 **size :** 750ml **closure :** 0

in the vineyard : 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.

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.

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

Cooperage: Aged for 18 months – 90% in 300 litre French Oak barrels (35% new) & 10% in 300 litre American Oak barrels (30% new)

Production: 3 400 x 6 x 750ml cases

Release Date: 1st January 2018

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

