



Ernie Els Proprietor's Syrah 2014

main variety	Shiraz	vintage	2014
analysis	alc: 14.47 ph: 3.69 rs: 3.4 ta: 6.3		
type	Red	producer	Ernie Els Wines
style	Dry	winemaker	Louis Strydom
taste	Fruity	wine of origin	Stellenbosch
body	Full		

tasting notes

The Proprietors Syrah 2014 is a hedonistic expression, showing baked plums, bacon-fat and a hint of cinnamon. Sweetly fruited throughout, the mid-palate is elegant and yet powerful offering a contemporary, luxurious style with rich intensity and depth. Notes of peppered salami and goji berries are wound around fruit-laden tannins and well integrated oak. Irresistible now, time will offer more savoury complexity and silky length.

ageing potential

It will age well for 7 to 10 years.

blend information

95% Shiraz, 5% Viognier

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 some challenges. Mid-November created challenging spraying conditions and limited 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 to prevent disease and 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 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 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.

about the harvest

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The grapes were hand-picked in the cool of early morning, March & April, 2014. 25.5° Brix average sugar at harvest