



Ernie Els 2015 Proprietor's Cabernet Sauvignon



RELEASE DATE	1 st March, 2018
VARIETAL COMPOSITION	Cabernet Sauvignon 100%
APPELLATION	Stellenbosch
VINEYARDS	Ernie Els Wines property
HARVEST	March & April, 2015. 25.5° Brix average sugar at harvest
TECHNICAL DATA	Alc. 14.48% By Vol. • R.S. 3.54g/l • T.A. 6.29g/l • pH 3.75
COOPERAGE	Aged for 18 months – 300 litre French Oak barrels (80% new)
PRODUCTION	1145 x 6 x 750ml cases
SUSTAINABILITY INITIATIVE	I.P.W. (Integrated Production of Wine) Certified

TASTING NOTES

Arguably the finest proprietors Cabernet Sauvignon yet, the 2015 is a classically modern expression of this noble variety in all its glory. With a pitch black core and crimson hue, the nose is hauntingly deep and pure. Lead pencil, tomato leaf and scorched earth knit with dense cassis and deft new oak. The palate is backward in its stance, with a refined acidity melding the richly textured tannins and perfumed edge. A touch of salty liquorice, cinnamon stick and hint of vanilla, already show its superior class and complexity. It is elegant and yet structured, best decanted in its youth as it blossoms over the next two decades.

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

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 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.

WINEMAKING

The grapes are hand-picked in the cool of early morning. 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 matured separately (micro-vinified) in oak barrels before blending and eventual bottling.