



# Ernie Els 2014 Signature



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| <b>RELEASE DATE</b>              | 1 <sup>st</sup> July 2018  |
| <b>VARIETAL COMPOSITION</b>      | Cabernet Sauvignon 60% • Merlot 25%<br>Cabernet Franc 5% • Malbec 5% • Petit Verdot 5% |
| <b>APPELLATION</b>               | Stellenbosch   |
| <b>VINEYARDS</b>                 | Selected parcels from the vineyard on Ernie Els Wines property                         |
| <b>HARVEST</b>                   | March & April, 2013. 25.5° Brix average sugar at harvest                               |
| <b>TECHNICAL DATA</b>            | Alc. 14.96 % By Vol. • R.S. 4.2 g/l • T.A. 6.1 g/l • pH 3.78                           |
| <b>COOPERAGE</b>                 | Aged for 20 months – 300 litre French Oak barrels (80% new)                            |
| <b>PRODUCTION</b>                | 2150 x 6 x 750ml cases • 182 x 1.5L • 29 x 3L • 29 x 5L                                |
| <b>SUSTAINABILITY INITIATIVE</b> | I.P.W. (Integrated Production of Wine) Certified                                       |

## TASTING NOTES

The Ernie Els Signature Bordeaux Blend is once again extremely impressive in this classic 2014 vintage. Dark at the core with a crimson rim, it is full-bodied, elegantly endowed and finely poised. The nose unravels with pencil shavings, wet earth, cedar, dried leaves and an array of sweet fruits. The new oak is well integrated into a richly-concentrated palate, framed by dry, yet detailed tannins. It offers a contrast of classic nuances, luxuriously pure fruit and modern styling. There is ample structure and depth for it to age effortlessly for a decade of more.

*“An exotic nose of black fruit, some leafy character, olive tapenade, earth and spice. Extremely rich and full with succulent fruit, fresh acidity and a long, dry finish. Plenty of wow factor” - WineMag.co.za*

## 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

All fruit was sourced from the Ernie Els Wines property whose 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. Each variety is separately managed to create unique and varied flavour profiles for this classic, ‘Medoc-style’, Bordeaux blend. 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.

## 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 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.

