



Ernie Els 2016 Cabernet Sauvignon



RELEASE DATE	April 1 st , 2018
VARIETAL COMPOSITION	Cabernet Sauvignon 100%
APPELLATION	Stellenbosch
VINEYARDS	Ernie Els Wines property
HARVEST	March & April, 2016. 24.5° Brix average sugar at harvest
TECHNICAL DATA	Alc. 14.13 % By Vol. • R.S. 2.96 g/l • T.A. 6.13 g/l • pH 3.68
COOPERAGE	Aged for 17 months – 300 litre French Oak barrels (20 % new)
PRODUCTION	8400 x 6 x 750ml cases
SUSTAINABILITY INITIATIVE	I.P.W. (Integrated Production of Wine) Certified
ACCOLADES	IWSC (London) Gold Outstanding (93+) Vitis Vinifera Double Gold

TASTING NOTES

A terrific follow up to the profound 2015, this is a pure, regal and pedigreed Cabernet Sauvignon. It shows a black core and crimson edge, offering a brightness to the densely ripe fruit. The decadence on the nose reminds of milk chocolate melted over baked blue-berries, Morello cherries and cream! It is full in body with chalky tannins, imbued by a rich texture and salty liquorice on the finish which delivers finesse and serious length. The palate is rather towering, deep and somewhat closed on release, it will drink well for a decade or more.

THE 2016 VINTAGE

Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and concentrated flavours promise good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. Smaller berries led to more concentrated colour and flavour on the positive side and good wines are expected from the 2016 harvest. Good reserves were accumulated during the post-harvest period (April and May), after which leaf fall occurred mostly at the right time. The winter started off late in most of the regions but the weather conditions were cold enough to break dormancy. Spring came on time and the weather conditions were ideal which led to good, even bud burst. The harvest period started a week early due to the warmer weather and it ended about two weeks earlier. The wines from the 2016 vintage appear astoundingly good, with great structure and good flavours.

ABOUT THE VINEYARD

The 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 which offers rich middle palate weight giving this wine exceptional depth and fruit purity. Five clones of Cabernet Sauvignon were utilized in the production of this wine with CS46C being our most abundant in clonal selection. 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.