

Ernie Els

WINES · STELLENBOSCH



SIGNATURE 2014

The Ernie Els Signature Bordeaux-style 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 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 a relatively high incidence of disease. Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. Ideal dry and moderate conditions reigned during ripening in January and mid-February, after which a warm period accelerated ripening. Moderate weather conditions during the harvest season contributed to intense red wines.

VITICULTURE

All fruit was sourced from the Ernie Els Wines property, with vineyards that grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. Each variety is separately managed to create unique and varied flavour profiles for this classic Bordeaux-style blend. With an altitude of approximately 250 metres above sea level, together with the cooling influence of the Atlantic Ocean, the ripening period can be extended resulting in wines with phenolic ripeness.

VINICULTURE

The grapes are hand-harvesting in the cool of the 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 to ensure that all the natural aromas and flavours are preserved. After primary fermentation, some tanks will undergo extended maceration. Each variety is matured separately in oak before final blending.

TASTING NOTES

The Ernie Els Signature Bordeaux-style 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 complex tannins. There is ample structure and depth for it to age effortlessly for a decade or more.

AWARDS

Tim Atkin – 93 Points
Wine Magazine – 93 Points
IWSC (London) – Gold

TECHNICAL DATA

Cabernet Sauvignon 60%; Merlot 25%; Cabernet Franc 5%; Malbec 5%; Petit Verdot 5%
Alc 14.96% by Vol. – R.S. 4.2 g/l – T.A. 6.1 g/l – pH 3.78
Aged for 20 months in 300 litre French Oak Barrels (80% new)

PRODUCT DESCRIPTION		CASE QTY	CURRENT VINTAGE	ALCOHOL %	
Ernie Els Signature in red box		6 bottles	2014	14,5	
BOTTLE	BOTTLE SIZE	UPC BOTTLE BARCODE	BOTTLE DIMENSIONS (Height x Diameter Weight)		
	750 ml	6009807940018	330 mm (h) x 77.9 mm (d) 725 g		
CASE	CASE DIMENSIONS (Height x Length x Width)	SCC CASE BARCODE	CASE WEIGHT	NUMBER OF 6 x 750ml CASES PER LAYER	NUMBER OF LAYERS PER PALLET
	347 mm x 285 mm x 180 mm	6009807940087	10.4 Kg	20	4