

PROPRIETOR'S BLEND, ERNIE ELS

Vintage

2014



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	3.1
pH	Acidity
3.81	6.1

A blend of Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot.

TASTING NOTE

This Bordeaux blend with the addition of Shiraz offers notes of sweet black and blueberry coulis; with time floral aromatics are coaxied from the glass. Medium to full bodied, the intense cherry-laced core finishes with a whiff of mint and dried provençal herbs. A blend of 60% Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Malbec and 5% Petit Verdot.

VINTAGE CONDITIONS

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. 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. 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.

VINIFICATION DETAILS

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed before grape bunches were gently destalked and lightly crushed. Fermentation took place in 7-ton, open-top stainless steel tanks. The wines were pumped-over and punched-down manually 5 times per day to ensure maximum colour extraction from the skins. After primary fermentation the maceration period was 10 – 16 days before pressing. Aged for 18 months – 70% in 300 litre French oak barrels and 30% in 300 litre American oak barrels (50% new).

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Blank
 Winemaker Louis Strydom	 Fining Agent Egg white	 Closure Cork	 Region Stellenbosch	 Vegan Blank

