SECKFORD AGENCIES

PROPRIETOR'S BLEND, ERNIE ELS

ERNIE ELS WINES

Vintage 2015



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

TASTING NOTE

This marriage of Cabernet Sauvignon and Shiraz produces a concentrated mélange of red and black fruits, elegantly framed by the four other Bordeaux varieties. It's a big wine with a plush fruit core and rich savoury complexity. Notes of dried sage and roast beef gravy give generosity and depth, with the sweet fruit running from start to long finish. The finely balanced, structured finish provides the perfect shell for long maturation. A blend of 60% Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Petit Verdot and 5% Malbec.

VINTAGE CONDITIONS

The 2015 vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. 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. Lower temperatures at night during this time contributed towards good flavour development in the white wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

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).

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.7	3.3
pH	**Acidity**
3.78	6.0

AWARDS

IWSC: Silver
Tim Atkin MW: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	Egg white	Cork	Stellenbosch	No