SECKFORD AGENCIES

SIGNATURE, ERNIE ELS

Vintage 2018

ERNIE ELS WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	1.9
pH	**Acidity**
3.61	6.3

For Ernie Els Signature, each variety is separately managed to create unique and varied flavour profiles in this classic, 'médoc-style', Bordeaux blend.

TASTING NOTE

Opaque garnet with ruby rim. Cedar, a brush of ink against white paper, monastic and deep. Spiced black fruit plumbs these depths, shading in from juniper and blackcurrant to cherry and plum. Kaleidoscopic, in a shadow-sense, a dark fruit density unfurls in a complexity of flavours. This is the forest. Twirls of roasted fennel in concert with cassis and plummy merlot ride a fresh wave of mineral purity, balancing the rich and full-bodied nature. All this presence is folded in, again and again, by the smoothest of tannins; satin shaped by time. A blend of all five bordeaux varieties: Cabernet Sauvignon 60%; Merlot 25%; Cabernet Franc 5%; Malbec 5%; Petit Verdot 5%

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season. At Ernie Els Wines we are very blessed to have bountiful water on the Helderberg. We were, however, still careful with our water use during the summer months leading up to harvest. We'd also been working hard to adapt our viticultural techniques during the previous three years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season. Due to the somewhat buffered circumstances, the vines reacted gracefully to the drought with no abnormal growth patters observed. Vine canopies were kept nice and thin for sunlight and, of course, less leaves meant less water needed. Vineyards are resilient plants and its natural instinct in drier years is to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different.

VINIFICATION DETAILS

The grapes were hand-harvested in the cool hours of the early morning. Whole berries were fermented in open top tanks with intermittent pump-overs and punch-downs to ensure a balance between flavour, colour and tannin extraction from the skins. All ferments were meticulously monitored to ensure that the natural aromas and flavours could be preserved. After primary fermentation, some tanks underwent extended maceration. Each variety was matured separately according to and oaking regime suited to each batch, before final blending and bottling.

AWARDS

DWWA: Silver
Platter: 93 pts
Tim Atkin MW: 93 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	None	Cork	Stellenbosch	Yes