SECKFORD AGENCIES

SIGNATURE, ERNIE ELS

Vintage 2017

ERNIE ELS WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.7	2.0
pH	**Acidity**
3.56	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

Deep garnet with ruby core. Evocative aromas of cedar, crushed mulberries, heirloom tomatoes dug out of the soil, sweetened by cassis opulence and refreshing hints of bouquet garni with lavender flowers. Classic and refined, the nose unspools with new leather, newspapers from the press, and cinnamon dusted plum. The 2017 vintage delivered concentrated fruit and this is evidenced on the weighty palate; showing off dark curves lined in velvet tannins. Sappy cassis and black cherry coalesce along a plummy line of acidity. The tannins are perfectly rounded by time in the bottle and draw the ample fruit into a beautifully dry finish that lingers with resonance. A blend of all five bordeaux varieties: Cabernet Sauvignon 60%; Merlot 25%; Cabernet Franc 5%; Malbec 5%; Petit Verdot 5%

VINTAGE CONDITIONS

The previous growing season had its challenges, which seemed to roll over into the 2016/2017 growing season with the continuation of the drought. Winter 2016 was quite dry with even less rain than the previous year. Spring was an illusion that basically went straight into warmer summer days. Bud burst was good due to sufficient soil moisture, but with the warmer spring/summer weather the soil started losing moisture quickly which naturally reduced shoot growth. The vineyard then naturally focuses its energy on developing and ripening the small bunches. Smaller berries led to more concentrated colour and flavour. The dry conditions also led to the vineyards and grapes being very healthy overall. With moderate, but warm days during December and January, the start of harvest returned to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness while the berries steadily developed their flavours over a slightly longer period of time.

VINIFICATION DETAILS

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.

AWARDS

DWWA: Gold
Platter: 95 pts
Wine Advocate: 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	None	Cork	Stellenbosch	Yes