SECKFORD AGENCIES

SIGNATURE, ERNIE ELS

Vintage 2016

ERNIE ELS WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	2.4
pH	**Acidity**
3.60	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

There are notes of menthol and a touch of eucalyptus that adds a fresh counter point to the dark brooding fruit, typical of this vintage. Warm oak notes add gravitas and a luxurious attraction to the nose. It leads to a palate that teems with rich fruit and notes of cherry tobacco, with a further herbal edge and grippy lead pencil on the finish. A touch leaner than other vintages, the wine is nonetheless sumptuous, with dry defined tannins and a silky yet serious end. It will require a year or so for the lick of oak to amalgamate. A blend of all five bordeaux varieties: Cabernet Sauvignon 60%; Merlot 25%; Cabernet Franc 5%; Malbec 5%; Petit Verdot 5%

VINTAGE CONDITIONS

Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and the concentrated flavours promised good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being healthy overall, and although the harvest period started and ended earlier, the wines from the 2016 vintage appear to be quite good, with good structure and flavours.

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

Tim Atkin MW: 93 pts
Platter: 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	Blank