SECKFORD AGENCIES

SIGNATURE, ERNIE ELS

Vintage 2015

ERNIE ELS WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.7	3.3
pH	**Acidity**
3.51	5.9

ATTRIBUTES

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

Fruit cake plus a mixture of dried fruits, plums, mince pie, cocoa dust, vanilla and prunes. Secondary aromas of leather, tobacco, cigar, pipe tobacco and charcoal counter the dense cherry-cola fruit purity. Serious and layered with elements of fynbos to add lift to a firm palate with a long and delicious finish. It is powerful, full-bodied, classic, dry and long ending. A blend of 60% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot.
** Gift boxed**

VINTAGE CONDITIONS

The vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Good reserves were accumulated during the post-harvest period in April and May, after which leaf fall generally occurred at the right time. A cold, wet winter led to the accumulation of sufficient cold units for the full breaking of dormancy, which contributed to even bud break. 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. Smaller berries, as well as moderate temperatures during the harvest time led to good colour and intense flavour in this year's red wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

VINIFICATION DETAILS

The grapes were hand harvested in the cool of the early morning. Whole berries were 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 were meticulously monitored to ensure that all the natural aromas and flavours were preserved. After primary fermentation, some tanks underwent extended maceration. Each variety was matured separately in oak before final blending.

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

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom		Cork	Stellenbosch	Yes