SECKFORD AGENCIES

SIGNATURE, ERNIE ELS

Vintage 2014

ERNIE ELS WINES

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	4.2
pH	**Acidity**
3.78	6.1

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

Dark at the core with a crimson rim, this is full-bodied, elegantly endowed and finely poised. The nose unravels with pencil shavings, wet earth, cedar, dried leaves and an array of sweet fruits. The new oak is well integrated into a richly-concentrated palate, framed by dry, yet detailed tannins. It offers a contrast of classic nuances, luxuriously pure fruit and modern styling with ample structure and depth for it to age effortlessly for a decade or more. A blend of 60% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Malbec and 5% Petit Verdot.
** Gift boxed**

VINTAGE CONDITIONS

Initial vineyard growth was slow due to late cold fronts experienced during August 2013 followed by cool, wet weather at the start of the growing season leading to relatively high incidence of disease. Mid-November rainfall further hampered effective disease control by creating challenging spraying conditions and limiting access to the vineyards. As a result, downy mildew led to crop losses early on in the season in some of the estate's red wine areas. Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. The high rainfall in mid-November did however spark vigorous growth which required extra input to ensure superior grape quality and disease prevention through good canopy aeration and sunlight exposure. Widespread rainfall during early January increased pressure on viticulturists due to the threat of disease and even further rot. Ideal dry and moderate conditions reigned during ripening in January and mid-February after which a warm period accelerated ripening and resulted in great pressure on harvest intakes.

VINIFICATION DETAILS

The grapes are hand-picked in the cool of 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 during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some tanks and barrel will undergo extended maceration as required. Each variety is maturated separately (micro-vinified) in oak barrels before blending and eventual bottling.

AWARDS

IWSC: Gold
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	Egg white	Cork	Stellenbosch	No