



Ernie Els Cabernet Sauvignon 2013

main variety Cabernet Sauvignon

vintage 2013

analysis

type Red

producer Ernie Els Wines

style Dry

winemaker Louis Strydom

taste Mineral

wine of origin Stellenbosch

body Full

tasting notes

Boasting an inky blue black core and explosive purple rim. Extravagant salty-liquorice notes appear on the nose, intertwined with pine kernel, a dash of Madagascan pepper corn and lashes of blueberry fruit. The palate is medium to full-bodied with a firm acidity and supple yet lacy tannins. Elegantly modern with a somewhat towering structure, the wine finally finishes with a sweet fruit guise, a touch of mint and deft yet spicy oak.

ageing potential

Drink over the next 5 - 7 years.

blend information

100% Cabernet Sauvignon

in the vineyard

The Cabernet Sauvignon vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content which offers rich middle palate weight giving this wine exceptional depth and fruit purity. Five clones of Cabernet Sauvignon were utilized in the production of this wine with CS46C being our most abundant in clonal selection. With an altitude of approximately 250 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.

about the harvest

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed.

in the cellar

Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. Fermentation took place in 7-ton, open-top stainless steel tanks with yeast WE 372 being added to the juice. The wines were pumped-over and punched-down manually 5 times per day ensuring maximum colour extraction from the skins. After primary fermentation the maceration period was 10 - 16 days before pressing. Each variety is matured separately (micro-ovinified) in oak barrels before blending and eventual bottling.

Cooperage: Aged for 17 months - 300 litre French oak barrels (20% new)
Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified