



ERNIE ELS WINES

(STELLENBOSCH, WESTERN CAPE)

www.ernieelswines.com

Since its launch more than a decade ago Ernie Els Wines has established a magnificent portfolio of South African red wines, housed under three separate brands to offer quality wines for everyone at various different price-points. Ernie himself is passionate about wine and is very much involved in the tasting process. In partnership with experienced winemaker Louis Strydom their shared passion for wine is reflected in the quality of the product right across the price ranges.

Ernie Els Sauvignon Blanc 2018

CSPC# 779605

12x750ml

12.67 % alc./vol.

Chemical Analysis Acidity 6.7 g/l pH: 3.30 Residual Sugar 1.3 g/l

Grape Variety

100% Sauvignon Blanc

Vintage

The 2018 harvest season will be remembered as the drought season. At Ernie Els Wines, we are very blessed to have bountiful water on the Helderberg. We were however still careful with our water use during the summer months leading up to harvest. We've also been working hard to adapt our viticultural techniques during the past 3 years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly and fancifully cooler season. Due to the somewhat buffered circumstances the vines reacted gracefully to the drought with no abnormal growth patterns observed. Vine canopies were kept nice and thin for sunlight of course less leaves means less water needed. Vines are resilient plants and their natural instinct in drier years is to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different. The white wines from the 2018 vintage appear to have great vintage specific concentration.

Vineyards

The Sauvignon Blanc grapes were harvested from individually selected, low yielding vines from two appellations namely Darling and Stellenbosch. Each viticultural area and terroir lends its own unique flavour profile to the final blend.

Harvest

The grapes were hand-picked in the cool of early morning.
Harvest: February 2018. 22.0° Brix average sugar at harvest.

Maturation

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two-week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Cellaring

This is amazingly open and entertaining while young and shows terrific vintage.

Tasting Notes

The 2018 is very light in colour and body but shows fine concentration from the dry 2018 vintage. Spellbinding notes of passion fruit and fig excite the nose, while hints of orange blossom and minerals give complexity. It is richly textured and dry, with a nicely balanced tropical fruit core and citrus edge. Gentle notes of *creme de cassis* give extra depth to a serious, yet generous palate. It is linear in style, with a spine of fresh acidity that carries layers of long-lasting fruit.

Production

3500 cases (12 pks)

Scores/Awards

3.5 stars - Greg Mutambe, *Platter's South African Wine Guide 2017*

Reviews

"Ripe gooseberries & limes, crunchy acidity & bone-dry finish, 2018 refreshes & whets the appetite."
- GM, *Platter's South African Wine Guide*

