



ERNIE ELS
WINES

PAST VINTAGES

Ernie Els Cabernet Sauvignon 2012

CSPC# 755117

6x750ml

14.71% alc./vol.

Chemical Analysis

Acidity

6.1 g/l

pH: 3.78

Residual Sugar

3.0 g/l

Grape Variety

100% Cabernet Sauvignon

Vintage

The 2012 harvest is emerging as a particularly good one, both in terms of quality and volume. Although it's still early days, we do foresee that this vintage has the potential to be of a very high standard. After fairly stable climatic conditions throughout the second semester of 2011, a cold and wet spring slowed down activity in the vineyards. We experienced warm weather in late December which led to some vigorous foliage growth. The bunch counts revealed an above average figure so "green harvesting" was needed in January. (Green harvesting is the removal of immature grape bunches for the purpose of decreasing yield and thus maintaining intensity on the remaining fruit.) It's particularly pleasing to report that there was no apparent disease in the vineyards. Moderate to warm temperatures from the second half of February were prevalent as expected, but cool conditions throughout March slowed the ripening of the vines and assisted in improving phenolic ripeness of the grapes. There were some early rains during April but luckily 95% of the crop had already been harvested by this stage. In general, there is much excitement about the 2012 vintage, a specific characteristic being optimal ripeness levels achieved at lower sugars, thus in-turn resulting in lower alcohol levels.

Vineyards

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.

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.

Dates: March & April, 2012. 25.5° Brix average sugar at harvest

Vinification &

Maturation

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-vinified) in oak barrels before blending and eventual bottling. Cooperage: Aged for 17 months - 300 litre French oak barrels (20% new) Production: 7 130 x 6 x 750ml cases

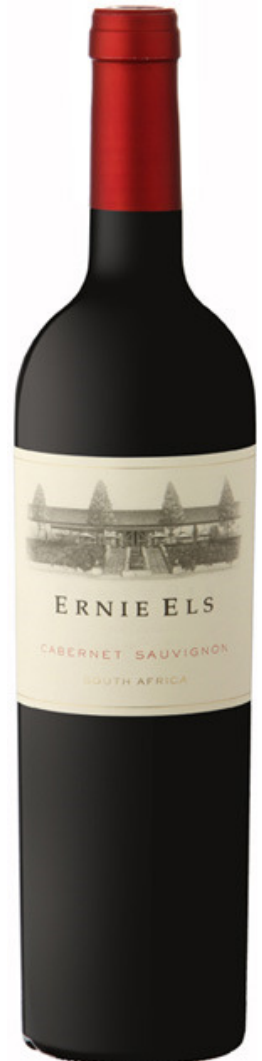
Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified

Cellaring

Whilst emphatic and approachable now, this classic Cab yearns for further aging. Drink 2015-2020.

Tasting Notes

The 2012 Cabernet Sauvignon boasts 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





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of mint and deft yet spicy oak.

Production 3,565 cases made

Scores/Awards **89 points** - James Molesworth, Wine Spectator - September 30, 2014

4.5* stars - John Platter, Platter's South African Wine Guide 2015

Bronze Medal - Decanter World Wine Awards 2014

Reviews *"Racy, with delicious red currant and black cherry fruit lined with anise, mint and singed vanilla notes. Features good drive. Drink now through 2015. 3,565 cases made."*

- JM, Wine Spectator

"Earthy, tight 2012 (★★★★☆) merges deep, dark blackcurrants with mineral-iodine, cloaked with chalky ripe tannins. Bold & statuesque, blending flamboyant New-World strut with classic structure. Back to best after lighter 2011."

- JP, Platter's South African Wine Guide 2014



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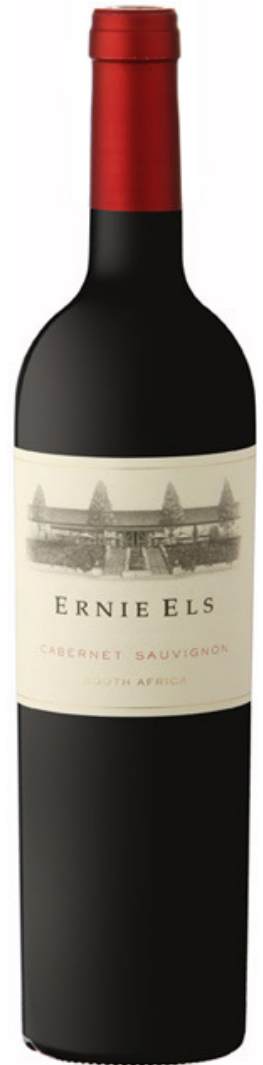
Ernie Els Cabernet Sauvignon 2011

CSPC# 748656

6x750ml

14.8% alc./vol.

Chemical Analysis	Acidity	5.9 g/l	pH:	3.66	Residual Sugar	2.4 g/l
Grape Variety						100% Cabernet Sauvignon
Vintage	The build-up to the harvest was fairly normal - a cold and wet winter, followed by a spring which saw nice, even budding of the grape varieties in the vineyard. November was fairly wet and December was the windiest month recorded in Stellenbosch since 1968. This resulted in dry conditions in the vineyards, which persisted throughout January and February. This was however helpful as it resulted in smaller berries which in turn improved the intensity of the wines. These dry conditions and the heat wave experienced in early March hastened the harvesting of grapes by several weeks in order to limit the alcohol levels that would result from the fermented grapes. Supplementary irrigation on the properties maintained conditions for the later ripening varieties. Grapes harvested at the beginning of the season showed good analysis, especially on the pH front. During the latter half of the harvest season high temperatures caused sugars to shoot up while pH remained low. Further analysis also revealed low acids.					
Vineyards	These vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The soils give our wines 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.					
Harvest	The grapes were hand-picked in the cool of early morning – Feb & March, 2011.					
Vinification & Maturation	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-vinified) in oak barrels before blending and eventual bottling. Cooperage: Aged for 17 months - 300 litre French oak barrels (20% new)					
Cellaring	Whilst emphatic and approachable now, this classic Cab yearns for further aging.					
Tasting Notes	The 2011 is a brooding yet fine vintage. Pure-fruited cassis on the nose open to a fine balance of dark chocolate, wet earth, delicate spice and dried herbs. The palate has a dark inky intensity punched by a core of mineral finesse and all wrapped by a broad-shouldered finish. The tannins are burly and taught, but will easily integrate with time as this decadent Cabernet Sauvignon will age well for a decade. Serious yet sumptuous.					
Production	6,140 cases					
Scores/Awards	90 points - James Molesworth, Wine Spectator - June 15, 2013 90 (+?) points - Stephen Tanzer, International Wine Cellar - May/June 2013 85 points - Neal Martin, eRobertParker.com #209 - October 2013 4 stars - John Platter, Platter's South African Wine Guide 2014 Silver Medal - Veritas Wine Awards 2013 Bronze Medal - Veritas Wine Awards 2012					
Reviews	<i>"Shows ripe, juicy raspberry, boysenberry and blackberry fruit melded together. Mouthwatering savory, iron and tobacco notes add length and drive to the finish. Drink now through 2016. 3,070 cases made."</i> - JM, Wine Spectator					



"Good bright red-ruby. Restrained, pure aromas of cassis, licorice mint and herbs. Densely packed and rich, with a lovely sugar/acid balance to its flavors of cassis, minerals and spicecake; showing less herbal character than the



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2010 merlot. Serious cabernet with a firm tannic spine and brambly dark fruit and pepper flavors spreading out nicely to saturate the palate on the lingering finish. Makes the merlot tannins seem a bit dry by comparison, but this cabernet will be even better for some time in bottle."

- ST, International Wine Cellar



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Ernie Els Cabernet Sauvignon 2010

CSPC# 748656

6x750ml

14.93% alc./vol.

Chemical Analysis Acidity 6.4 g/l pH: 3.69 Residual Sugar 1.9 g/l
Grape Variety 100% Cabernet Sauvignon

Vintage After a late start winter 2009 was like the Cape winters of old; plentiful rain and cold. Early spring rains with unusually cold weather delayed budding and growth thus suggesting the harvest would be at least two weeks late; some noticeably cooler than average weather also continued throughout January 2010. After good, even budding the cold weather affected flowering and berry set, this in-turn slowed down ripening resulting in great flavour accumulation. Berry size tended to be smaller than average hence giving an excellent fruit-to-skin ratio; the makings for outstanding colour intensity. The hot weather arrived later than usual – well into February. All fruit began ripening simultaneously, putting immense pressure on space in the cellar. Also during February we had to contend with bushfires in the Stellenbosch and Helderberg mountains which burned for about 5 weeks. The crop yield was slightly down; but quality was excellent.

Vineyards The vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. Five clones of Cabernet Sauvignon were utilized in the production of this wine with CS46C being our most abundant in clonal selection.

Maturation 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 14 days before pressing. Each variety is matured separately (microvinified) in oak barrels before blending and eventual bottling. Aged for 17 months – 300 litre French Oak barrels (20% new).

Cellaring Whilst emphatic and approachable now, this classic Cab yearns for further aging.

Tasting Notes The 2010 is the epitome of New World Cabernet Sauvignon. Notes of cassis exude a rich and powerful nose complemented by hints of local *fynbos* & tobacco smoke. The palate is massively rich, stately and suave, coated by luxurious tannins that melt into its brooding frame. A long mineral tail wags with notes of liquorice and cedar, rounded off by a velvety and seductive grip.

Production 3,410 cases

Scores/Awards **91 points** - Neal Martin, eRobertParker.com #204 - December 2012

89 points - James Molesworth, Wine Spectator - May 31, 2012

Reviews “A racy, almost sinewy style, with cherry and red currant fruit laced with savory herb, roasted vanilla and mineral notes. Very juicy acidity carries the finish. Drink now - 2014.”
- JM, Wine Spectator

Reviews “The 2010 Cabernet Sauvignon sees 17 months in 300-liter French oak barrels of which a judicious 20% are new. It has a ripe nose of black cherries, over-ripe raspberry and a touch of mint that is well defined and focused. The palate is medium-bodied with svelte, velvety tannins that are voluminous and along with the copious blackberry and strawberry fruit, lend this Cabernet enormous weight and presence. This could have been over-bearing but instead, it has great freshness and clarity, evidence of good winemaking. Drink 2013-2020.”
- NM, Wine Advocate

