



ERNIE ELS
WINES

PAST VINTAGES

Ernie Els Sauvignon Blanc 2016

CSPC# 779605

12x750ml

13.00 % alc./vol.

Chemical Analysis	Acidity	5.9 g/l	pH: 3.49	Residual Sugar	2.82 g/l
Grape Variety	100% Sauvignon Blanc				
Vintage	<p>Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and concentrated flavours promise good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. Smaller berries led to more concentrated colour and flavour on the positive side and good wines are expected from the 2016 harvest. Good reserves were accumulated during the post-harvest period (April and May), after which leaf fall occurred mostly at the right time. The winter started off late in most of the regions, but the weather conditions were cold enough to break dormancy. Spring came on time and the weather conditions were ideal which led to good, even bud burst. The harvest period started a week early due to the warmer weather and it ended about two weeks earlier. The white wines from the 2016 vintage appear astoundingly good, with great structure and good flavours.</p>				
Vineyards	<p>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.</p>				
Harvest	<p>The grapes were hand-picked in the cool of early morning. Harvest: February 2016. 23.0° Brix average sugar at harvest</p>				
Maturation	<p>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.</p>				
Cellaring	<p>This is amazingly open and entertaining while young and shows terrific vintage.</p>				
Tasting Notes	<p>The 2016 Ernie Els Sauvignon Blanc explodes on the nose with guava, lime, kiwi fruit and gooseberries. A rather concentrated vintage with a tangy acidity, there is good contrast of tropical fruit and a pebbly texture. Hints of green pepper and figs offer complexity to fruit pastels on a long, soft finish. An exotic wine that already shows its rainbow of bright colours.</p>				
Production	3500 cases (12 pks)				
Scores/Awards	3.5 stars - Greg de Bruyn, <i>Platter's South African Wine Guide 2017</i>				
Reviews	<p><i>"More modern approach in 2016, with sweet passionfruit, subdued aromas. Bright & fresh, with crisp acidity, salty twist on finish."</i> - GdB, <i>Platter's South African Wine Guide 2017</i></p>				





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PAST VINTAGES

Ernie Els Sauvignon Blanc 2015

CSPC# 779605

12x750ml

13.45% alc./vol.

Chemical Analysis Acidity 6.2 g/l pH: 3.34 Residual Sugar 2.9 g/l
Grape Variety 100% Sauvignon Blanc

Winemaker Louis Strydom

The 2015 Vintage 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. Lower temperatures at night during this time contributed towards good flavour development in the white wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

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 flavor profile to the final blend. The grapes were hand-picked in the cool of early morning. February & March, 2015. 23.0° 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 2 week period. Working very reductively in the cellar after both crushing and destemming, 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 2015 Sauvignon Blanc shows zingy, bright, tropical fruits that abound from the nose and palate. A mélange of guava, pineapple and lemon curd lead to a medium bodied but intensely flavoured, textured palate. Hints of wet earth and bell pepper give complexity and depth, albeit in a soft and comforting manor. The linear finish shows a mineral, gravelly edge that balances the pure-fruited stance. This is amazingly open and entertaining while young and shows the terrific 2015 vintage.

Production 3500 cases

Scores/Awards **3.5 stars** - Greg de Bruyn, *Platter's South African Wine Guide 2016*

Reviews "Dusty pebbles, nettles & flint, old-style herbaceous profile, perhaps, but 2015 appeals, maintains balance in spite of 'wild' aromas."

- GdB, *Platter's South African Wine Guide 2013*

