



Ernie Els Cabernet Sauvignon 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.52 | ph: 3.75 | rs: 3.7 | ta: 6.2

type Red

producer Ernie Els Wines

style Dry

winemaker Louis Strydom

taste Mineral

wine of origin Stellenbosch

body Full

tasting notes

The Cabernet Sauvignon is dazzling in the top 2015 vintage. It is medium in body but full in character, charm and structure. With air, notes of cassis, mint, baked plums and liquorice unfold on the nose, leading to a richly-fruited palate. Hints of dried herbs and beef stock add complexity and lure to the finely textured, fruit-coated tannins.

ageing potential

The fresh acidity carries a long and lacy finish while the taught structure gives a platform for aging 2 - 5 years.

blend information

100% Cabernet Sauvignon

in the vineyard

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.

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. Smaller berries, as well as warm temperatures leading up to harvest time led to good colour and intense flavour in this year's red wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

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Harvest Date: March & April, 2015.

Balling: 25.5° Brix average sugar at harvest

in the cellar

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently destaked. Fermentation took place in 7-ton, open-top stainless steel tanks. The wines were pumped-over and punched-down manually 3 to 5 times per day ensuring maximum colour extraction from the skins. After primary fermentation the wines was left on skins for an additional 10 - 16 days before pressing. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling.