

2021

MAJOR SERIES MERLOT, ERNIE ELS





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.6
рН	Acidity
3.65	5.4

Named in recognition of Ernie Els' golfing achievements, Major Series also reflects the premium nature of the wines from this South African estate.

ERNIE ELS

ERNIE ELS WINES

TASTING NOTE

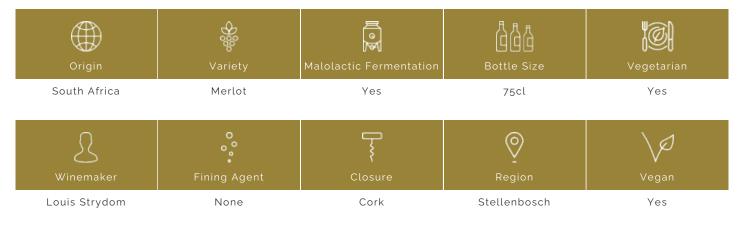
Rubied with a violet core. Vividly fragrant; black and red cherries, plum compôte, printer's ink, wild raspberry leaf, forest. Molten cherries come to the fore of the palate, cresting on a wave of airy, pillowy tannins; then blackberries, plums, and tangy redcurrants. The wine rises in sapidity towards the finish, going savoury with crushed coriander spice in the echo.

VINTAGE CONDITIONS

The 2021 Vintage was the first vintage where the vines started to come back into their normal circadian rhythm with the rain and temperatures normalizing. This vintage started with the soil at full water holding capacity allowing the vines to bud with no limitations. The temperatures this season were relatively hot, but had intermittent cooler days with rain. This led to stretching the ripening of the fruit to allow the ripening process to continue for longer.

VINIFICATION DETAILS

The hand-picked bunches arrive at the winery in the morning. The bunches are sorted and destemmed, after which the berries are sorted again to ensure that only the ripe berries go to the tank. Whole berries are fermented in open top tanks as well as in barrels. Intermittent pump-overs and punch downs ensure a balance between flavour, colour and tannin extraction from the skins. All ferments are meticulously monitored during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some batches will be left on the skins for extended maceration as required. The batches are pressed and transferred to a combination of old and new oak for maturation. Each batch of Merlot is maturated separately (microvinified) in oak barrels before blending and eventual bottling.



ATTRIBUTES