SECKFORD AGENCIES

MAJOR SERIES MERLOT, ERNIE ELS

ERNIE ELS WINES

Vintage 2022



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

TASTING NOTE

Radiant plum. A spark of flint scented with fresh ash and the talc of lipstick, a boudoir perfume; before rich red and black cherries, plums and a lift of mint. Succulent, and a touch creamy, dark fruit unfolds laced with vanilla undertones. A tinge of blood orange freshness highlights the whispery tannins, ever so smooth from gentle oak maturation. Black cherries and ripe plums echo into the long, fruited finish

VINTAGE CONDITIONS

The 2022 vintage will definitely be remembered as the year where we had good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. More berries per vine means a good balance between reproductive and vegetative growth, and, because we restrict pruning to allow for a certain tonnage per hectare, we don't overburden the leaves. Mild conditions allowed the vines to catch up nicely with warm days after veraison. The heat before harvest is very important for the development of red cultivars and especially for the premium quality of our Cabernet Sauvignon.

VINIFICATION DETAILS

Hand-picked bunches arrived at the winery in the early hours of the morning. The bunches were sorted and destemmed, after which the berries underwent secondary sorting via an optical sorter to ensure that only the ripe berries remained. These whole berries were fermented in open top tanks. Intermittent pump-overs and punch downs ensured a balance was achieved when extracting flavour, colour and tannins from the skins. All ferments were meticulously monitored during fermentation to ensure that the natural aromas and flavours were preserved. After primary fermentation some batches were left on the skins for an extended maceration period. The batches were pressed and transferred to various old and new oak for maturation. Each batch of Merlot was micro-vinified in barrels before blending and bottling took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.7
pH	**Acidity**
3.57	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	None	Cork	Stellenbosch	Yes