SECKFORD AGENCIES

MAJOR SERIES MERLOT, ERNIE ELS

Vintage 2016

ERNIE ELS WINES



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	3.3
pH	**Acidity**
3.50	5.9

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

The 2016 Merlot is medium in body and textbook in character. Classically built, it offers a mélange of stewed fruit, chocolate and spice from the nose through to the palate. Notes of dry earth and hints of mint offer complexity, while classy oak notes intertwine with masses of ripe, succulent fruit. A fresh acidity nicely balances the ripe berries and savoury stance, while gutsy tannins offer some good tension and depth.

VINTAGE CONDITIONS

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.

VINIFICATION DETAILS

Grapes were handpicked in the cool of early morning. Whole berries were then fermented in open top tanks and barrels with intermittent pump-overs and punch downs to ensure a balance between flavour, colour and tannin extraction from the skins. All ferments were meticulously monitored during fermentation to ensure that all the natural aromas and flavours were preserved and highlighted as required. After primary fermentation some tanks and barrel underwent extended maceration as required.

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	Egg white	Cork	Stellenbosch	No