

## MAJOR SERIES MERLOT, ERNIE ELS

Vintage

2015



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

Manages to balance succulent red fruits with a savoury complexity; whiffs of tomato leaf, earth, tobacco and plums are reminiscent of Bordeaux. The palate is more sweet-fruited and juicy however, with cherries and strawberries taking centre stage. The tannins are soft, supported by firm acidity and a long finish. Perhaps the finest vintage to date!

### VINTAGE CONDITIONS

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.








### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	3.1
pH	Acidity
3.64	6.3

### VINIFICATION DETAILS

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed and grape bunches were gently destalked. Fermentation took place in both 3-ton and 7-ton open-top stainless steel tanks. The wines were pumped-over and punched-down manually 3 to 5 times per day to ensure maximum colour extraction from the skins. After primary fermentation the wines was left on skins for an additional 7 – 14 days before pressing. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling.

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Merlot	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Louis Strydom	Egg white	Cork	Stellenbosch	No