SECKFORD AGENCIES

PROPRIETOR'S BLEND, ERNIE ELS

ERNIE ELS WINES

Vintage 2018



A blend of Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot.

TASTING NOTE

Crimson with a plum core. Intense graphite, edged in dark chocolate and black pepper spice; these brooding aromatics unspool, coating black cherries, plums and cassis. On the palate ribbons of juicy black and red cherries abound across a fine-boned structure, the tannins, crushed and soft, wrap around this density like silk. From this savoury, plums and redcurrants are drawn into the deep-fruited and peppery finish. This is a wonderful blend of 60% Cabernet Sauvignon, 20% Shiraz and 5% each of Merlot, Cabernet Franc, Malbec and Petit Verdot where the components are expressive but well-balanced and the whole is so much more than the parts.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	3.3
pH	**Acidity**
3.59	6.1

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season. At Ernie Els Wines there was bountiful water on the Helderberg, but care was taken with water use during the summer months leading up to harvest. Hard work to adapt the viticultural techniques during the previous three years have helped the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season. Due to the somewhat buffered circumstances, the vines reacted gracefully to the drought with no abnormal growth patters observed. Vine canopies were kept nice and thin for sunlight and, of course, less leaves meant less water needed. Vineyards are resilient plants and its natural instinct in drier years is to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different.

VINIFICATION DETAILS

The grapes were hand-harvested in the cool of the early morning. Whole berries were 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. The Shiraz component was partially whole bunch fermented to aid with flavour complexity. All ferments were meticulously monitored to ensure that the natural aromas and flavours were preserved. After primary fermentation, some tanks underwent extended maceration. Each variety was matured separately in oak before final blending
and bottling.

AWARDS

IWC: Silver
Platter: 91 pts
Wine Advocate: 93 pts

ATTRIBUTES

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

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