SECKFORD AGENCIES

PROPRIETOR'S BLEND, ERNIE ELS

ERNIE ELS WINES

Vintage 2017



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

TASTING NOTE

Baking spices, dark chocolate and black, vibrant fruits hint at the power to follow. Complex aromas of pure cassis, meat and oak spice lead to a well-integrated fruit centre with dense, but finely-tuned tannins. 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. Powerful, explosive and medium- to full-bodied with the precision of 2017 shining through to a long-defined finish.

VINTAGE CONDITIONS

The previous growing season had its challenges, which seemed to roll over into the 2016/2017 growing season with the continuation of the drought. Winter 2016 was quite dry with even less rain than the previous year. Spring was an illusion as Stellenbosch basically went straight into warmer summer days. Bud burst was good due to sufficient soil moisture, but with the warmer spring/summer weather, the soil started losing moisture quickly which naturally reduced shoot growth. The vineyard then naturally focuses its energy on developing and ripening the small bunches. Smaller berries led to more concentrated colour and flavour. The dry conditions also led to the grapes and vineyards being very healthy overall. With moderate, but warm days during December and January the start of harvest returned to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness, while the berries steadily developed their flavours over a slightly longer period of time.

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. All ferments were meticulously monitored to ensure that all 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.8
pH	**Acidity**
3.57	6.2

AWARDS

Tim Atkin MW: 94 pts
DWWA: Silver
Veritas: Gold

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