SECKFORD AGENCIES

PROPRIETOR'S BLEND, ERNIE ELS

ERNIE ELS WINES

Vintage 2016



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

TASTING NOTE

Medium to full-bodied, strewn with black fruits, exotic spice and dark chocolate. Sweet spicy oak melts into a dense, powerfully-fruited and structured core. The majority Cabernet Sauvignon gives a cassis purity and salty edge, while the Shiraz component adds a meaty, savoury and spicy edge. The blend is rounded off by the remaining Bordeaux cultivars in a complexity explosion from start to finish. A blend of 60% Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Petit Verdot and 5% Malbec.

VINTAGE CONDITIONS

Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and concentrated flavours promise good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. 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

The grapes were handpicked in the cool of 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 during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some tanks and barrel underwent extended maceration as required. Aged for 18 months, 95% in 300L French oak barrels (35% new) and 5% in 300L American oak barrels (30% new). Each variety was maturated separately before blending and eventual bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	3.0
pH	**Acidity**
3.69	6.1

AWARDS

Platter: 5*
Tim Atkin MW: 92 pts

ATTRIBUTES

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

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