SECKFORD AGENCIES

MAJOR SERIES CABERNET SAUVIGNON, ERNIE ELS

ERNIE ELS WINES

Vintage 2023

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.6
pH	**Acidity**
3.68	5.8

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

Black plum, going purple to the rim. Scents of flint and fire, cassis leaf, cherries, and bramble-wood cocooned in luxurious cedar styling accented with creamy vanilla pod. Lemony-fresh tannins carve around a core of succulent red and black cherries, plums, redcurrants. Going sappy and chewy to the edges, the dimension of the evolving tannic structure creates depth as well as tension. The acidity is cool, mineral and threads through lifting and sculpting, an energetic dance of fruit brightness to its velvet backbone. Arrestingly, finely dry and bursting with vitality.

VINTAGE CONDITIONS

The 2023 growing season was marked by a warmer winter and fewer cold units, but steady Atlantic winds and light spring showers helped regulate summer temperatures. This led to healthy canopy growth, even development, and balanced ripening across all varieties. Harvest began on 16 February with Merlot and concluded with our later-ripening Cabernet Sauvignon, which benefited from extended hang time. Despite late-season rain and predictions of a smaller crop, the Helderberg produced exceptional fruit with remarkable colour, structure and finesse

VINIFICATION DETAILS

Nine Cabernet Sauvignon clones grown at the property were hand-picked, and great care was taken to ensure each block was processed separately. The bunches were sorted and destemmed before secondary sorting via an optical sorter took place. The whole berries were fermented in Italian Nico Velo concrete tanks. Premium selection grapes from selected parcels within the various clonal blocks were fermented in terracotta amphorae. Intermittent pump-overs and punch downs were done to ensure that the right flavours, aromas and tannins could be extracted from the berries. All ferments were meticulously monitored to ensure an optimal balance between flavour and tannins. After primary fermentation some batches underwent extended maceration. Each clonal batch of Cabernet was micro-vinified in oak barrels for 16 months in 300 litre French oak barrels (40% new) and a small batch (10%) spent up to 10 months aging in terracotta amphorae before final blending and bottling took place.

AWARDS

Tim Atkin MW: 94 pts
Platter: 94 pts
DWWA: Silver
IWC: Silver

ATTRIBUTES

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

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