SECKFORD AGENCIES

MAJOR SERIES CABERNET SAUVIGNON, ERNIE ELS

ERNIE ELS WINES

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.8
pH	**Acidity**
3.71	6.0

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

Rubied with a plum core. Brooding peppery fruit on the nose peels off to cassis and blackcurrant, held aloft with savoury, meaty tones, sketching in fireside and scents of the veldt. Seductive flavours of pomegranate, morello cherry, dates and plums proliferate on the palate, bouncing off cedarwood, amber oil.

VINTAGE CONDITIONS

The 2022 vintage will definitely be remembered as the year of good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. More berries per vine means a good balance between reproductive and vegetative growth, and, with restricted pruning to allow for a certain tonnage per hectare, the leaves are not overburdened. Mild conditions allowed the vines to catch up nicely with warm days after veraison. The heat before harvest is very important for the development of red cultivars and especially for the premium quality of our Cabernet Sauvignon

VINIFICATION DETAILS

The various 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 open top tanks. Premium selection grapes from selected parcels within the various clonal blocks were fermented in smaller open fermenters. Intermittent pumpovers 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 tanks underwent extended maceration. Each clonal batch of Cabernet was micro-vinified in oak barrels and a small batch spent up to 10 months aging in terracotta amphorae before final blending and bottling took place.

AWARDS

Tim Atkin MW: 94 pts
Platter: 92 pts
DWWA: Gold
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