SECKFORD AGENCIES

MAJOR SERIES CABERNET SAUVIGNON, ERNIE ELS

ERNIE ELS WINES

Vintage 2020

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	3.2
pH	**Acidity**
3.67	6.2

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

Deep crimson going purple to the rim. Cigar box and cedar aromatics buoy a dark cherry radiance, crushed herbs - thyme and wild rosemary - cinnamon smoke, spicy vanilla pod and an undercurrent of forest berries, brambles and sappy twigs. Alpine and fresh. Red plums burst on the palate, juicy and vivid, red and black cherries fold in, supported by graphite-fresh tannins and a plummy acidity. There's a contained vibrancy to the wine, like a singularity - a promise of evolving and complex development in the years to come.

VINTAGE CONDITIONS

The harvest period started a few weeks earlier than in 2019 as the favourable growing conditions in spring sped up bud burst and the warm, sunny summer days that followed allowed for effective grape ripening. The summer temperatures were warm, but moderate and the grapes were allowed to accumulate their concentrated flavours. Despite the variation in some of the blocks, good yields were brought in. Sufficient rainfall in the winter months made for a promising growing season. The site is comprised of a granite mother material, with mainly Tukulu and Oakleaf soil types as well as a high clay content. This allowed for good water retention into the summer months, which helps to retain moisture. The bunches developed nicely with good sugar levels and concentration of complex flavours in the grapes.

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 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 tanks underwent extended maceration. Each clonal batch of Cabernet was micro-vinified in oak barrels before blending and bottling took place.

ATTRIBUTES

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

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