SECKFORD AGENCIES

MAJOR SERIES CABERNET SAUVIGNON, ERNIE ELS

ERNIE ELS WINES

Vintage 2018

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	2.6
pH	**Acidity**
3.61	6.1

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

A fragrant unspooling of red berries, just plucked off a wintery branch, cool and incandescent. The aromas deepen to the darker tones of cassis, brambleberries and black cherries. The vivid fruit is overlaid with a hint of balsam, sketched in with woody spice, fresh cinnamon, touches of vanilla smoke and classic cigar box. The line of cassis continues onto the palate with ripe plums and succulent red cherries, the juicy fruit is enlivened further by a refreshing, natural acidity. Fine-grained, powdery tannins layer and dissolve, carrying all that fruit towards the appetisingly clean, and dry finish.

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season. Ernie Els Winery is blessed to have bountiful water on the Helderberg but still needing to be careful with the amount of water use during the summer months leading up to harvest. Viticultural techniques had been progressively modified during the previous three years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season. Due to the somewhat buffered circumstances, the vines reacted gracefully to the drought with no abnormal growth patters observed. Vine canopies were kept nice and thin for sunlight and, of course, less leaves meant less water needed. Vineyards are resilient plants and its natural instinct in drier years is to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different.

VINIFICATION DETAILS

Different hand-picked bunches of the various Cabernet Sauvignon clones, as planted on the estate, arrived at the winery, with great care taken to ensure that clones from various block were kept separate. The bunches were sorted, destemmed and berries sorted again via an optical sorter. The whole berries were then 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 ensured that right flavours, aromas and tannins were extracted from the berries. All ferments were meticulously monitored during fermentation to ensure the right balance between flavours and tannins were achieved. After primary fermentation some tanks underwent extended maceration if required. Each clonal batch of Cabernet was maturated separately (micro-vinified) in oak barrels before blending.

AWARDS

Veritas: 92 pts
Veritas: Double Gold

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