

Since its launch more than a decade ago Ernie Els Wines has established a magnificent portfolio of South African red wines, housed under three separate brands to offer quality wines for everyone at various different price-points. Ernie himself is passionate about wine and is very much involved in the tasting process. In partnership with experienced winemaker Louis Strydom their shared passion for wine is reflected in the quality of the product right across the price ranges.

Ernie Els Cabernet Sauvignon “Major Series” 2022

CSPC# 755117

12x750ml

14.45% alc./vol.

Chemical Analysis	Acidity	6.0 g/l	pH: 3.71	Residual Sugar	2.8 g/l
Grape Variety	92.6% Cabernet Sauvignon, 7.4% Petit Verdot				
Sustainability	Vegan Certified.				
	Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified				
Vintage	The 2022 vintage will definitely be remembered as the year where we had 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, because we restrict pruning to allow for a certain tonnage per hectare, we don't overburden the leaves. 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. The Cabernet Sauvignon vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content which offers rich middle palate weight giving this wine exceptional depth and fruit purity. With an altitude of approximately 250 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.				
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Harvest	The various Cabernet Sauvignon clones grown at the property were hand-picked, and great care was taken to ensure each block was processed separately.				
Winemaking	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 and a small batch spent up to 10 months aging in terracotta amphorae before final blending and bottling took place. Aged for 16 months in 300 litre French oak barrels (40% new). A small batch of Cabernet Sauvignon (8%) spend 8 to 10 months in terracotta.				
Tasting Notes	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. Bold, and fruit-forward with smooth, juicy tannins towards a well-resolved fruit-scented finish.				



Winemaker's Notes	"My wine making techniques evolve with every vintage and 2022 proved no different. With this vintage, I experimented with various maturation vessels for the Cabernet Sauvignon: primary fermentation in Nico Velo concrete tanks, followed by secondary fermentation in terracotta amphorae and oak barrels. The terracotta achieved a purity of fruit flavour, exuding minerality and flintiness, whilst the French oak provides structure and mid pallet allowing for decades of aging."
Tasting Video	https://youtu.be/7o0RR9VOEis
Serve with	Port wine braised beef short ribs. Cabernet-braised venison cheeks. Smoked Beef fillet with Salsa Verde.
Cellaring	Drink 2025-2035
Scores/Awards	92 points (4.5*) - Greg Mutambe, John Platter's Guide to South African Wines, 2025 Gold Medal (95 Points) - Decanter World Wine Awards 2024 Silver Medal, 92 points - International Wine Challenge 2024 94 points - Tim Atkin 2024
Reviews	<i>"Notable complexity on 2022 from individual vinification of different clones, blended after 16 months in oak, 40% new. Full, rich, with classic cassis & cedar, smooth-as-satin tannins from maturation, freshness from small portion in amphora. Larger bottle formats available."</i> - GM, John Platter's Guide to South African Wines <i>"Inviting damsons, blackberries, violets and a dusting of vanilla spice, with a plush texture, refined tannins and a racy spine of acidity. Enthralling and lengthy."</i> - Decanter World Wine Awards
