

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” 2023

CSPC# 755117

12x750ml

13.5% alc./vol.

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|-----------------------------|---|---------|----------|----------------|---------|
| Chemical Analysis | Acidity | 5.8 g/l | pH: 3.68 | Residual Sugar | 2.6 g/l |
| Grape Variety | 100% Cabernet Sauvignon. | | | | |
| Sustainability | Vegan Certified. Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified | | | | |
| Vintage | 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. | | | | |
| Vineyards | 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 | | | | |
| Harvest | 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. | | | | |
| Winemaking | 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 and a small batch spent up to 10 months aging in terracotta amphorae before final blending and bottling took place. | | | | |
| Tasting Notes | The 2023 vintage displays black plum and dark fruit, with, "scents of flint and fire," and cedar. It is described as having "lemony-fresh" acidity and firm, fine-grained tannins. | | | | |
| Winemaker's Notes | 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. | | | | |
| Serve with Cellaring | Port wine braised beef short ribs. Cabernet-braised venison cheeks. Smoked Beef fillet with Salsa Verde. Drink 2025-2035 | | | | |



Scores/Awards **94 points (4.5*)** - Malu Lambert, John Platter's Guide to South African Wines, 2026

94 points - Tim Atkin (score only) 2026

Gold Medal - The Global Cabernet Sauvignon Masters 2025

Silver Medal, 94 points - Trophy Wine Show 2025

Silver Medal, 93 points - International Wine Challenge 2025

Reviews *"Modernity meets classicism in 2023's red-fruited sappiness & cedar-scented styling. From 9 separately vinified clones, matured in combo barrel & amphora for complexity & freshness. 16 months 40% new oak introduce layers of savoury succulence to firm, ageworthy body."*

- GM, John Platter's Guide to South African Wines

"Rustic and earthy, lovely blueberry and cassis notes with a tobacco and cedar finish."

- IWC
