

## Ernie Els 2003

Concours Mondial de Bruxelles 2006 - Gold Medal  
Wine Spectator Magazine (USA) - 92 Points  
John Platter (SA) - 4 Stars

**Colour:** Dark ruby.

**Bouquet:** Delicate red and black fruit aromas, mingle with floral notes. Accompanied by hints of leather, pencil shavings and herbs.

**Palate:** Mineral, supported by good follow through of berry flavours from the bouquet. Mocha. Intergrated juicy fruit-tannins and a seamless marriage of oak and fruit. This wine offers middle palate complexity with a long nutty finish.

**variety :** Cabernet Sauvignon | 61% Cabernet Sauvignon, 25% Merlot, 5% Malbec, 5% Cabernet Franc, 4% Petit Verdot

**winery :** Ernie Els Wines

**winemaker :** Louis Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.7 g/l pH : 3.7 ta : 6.2 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

**pack :** Bottle **size :** 0 **closure :** 0

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**ageing :** 10-20 years, following year of harvest, peaking at 7-9 years.

### **in the vineyard : Concept:**

Producing a wine made up of five Bordeaux varieties to reflect the unique diversity of the Stellenbosch terroir. This wine, made by cellar master Louis Strydom, is Ernie Els and Jean Engelbrecht's vision to produce an exceptional wine, reflecting their respective commitment to quality.

### **Climatic Conditions:**

Mediterranean with the rainfall  $\hat{=}$  650mm per annum, the EE vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards's close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

### **Soil:**

The soils are deep red and is a mixture of weathered / decomposed granite and Hutton. A small percentage is made up of clay and Clovelly.

**in the cellar :** The different clones of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot are kept separate (micro-vinified) throughout vinification. Vinified in 300 litre French oak barrels for 20 months, the wine underwent bottle maturation for a further 18 months. This wine is made in a full robust style and has the potential to age. Bottling was done on the 10th of December 2004.

