

Engelbrecht Els 2003

International Wine Challenge (UK) - Gold Medal

Mondus Vini (Germany) - Gold Medal

John Platter (SA) - 4 Stars

Wine & Spirits (USA) - 88 Points

Bouquet: Austere, cedar and pencil shavings. Spicy undertones from the Shiraz component. As the wine opens up wildflower aromas can be found.

Palate: Black fruit flavours are prevalent, a delightful richness likened to Christmas cake. Soft Shiraz flavours can be found on the mid-palate with hints of farmyard. Great intensity experienced on the front and mid-palates. Soft tannins with considerable length. A unique blend of six varietals. Rich and rewarding, a wine that displays a flavour intensity of a truly memorable experience.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 21% Shiraz, 4% Merlot, 9% Petit Verdot, 2% Cabernet Franc, 9% Malbec

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.6 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

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

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in the vineyard : Concept:

A red wine created to celebrate the distinct palates of Ernie Els (Bordeaux style) and Jean Engelbrecht (Shiraz-based style) to crown their new venture. Released at the opening of the Ernie Els Winery on December 15, 2004.

Climate:

Mediterranean with the rainfall ? 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:

Top formation is a Scully formation, containing components of Oak leaf and Clay. Deeper in the soil there is a considerable amount of granite.

in the cellar : The different clones of Cabernet Sauvignon, Shiraz, Cabernet Franc, Merlot, Malbec and Petit Verdot are kept separate (micro-vinified) throughout vinification. Half of the wines were vinified in 300 litre French oak barrels for 12 months, where the remainder is unoaked. It will undergo bottle maturation for a further 12 months underground before release.

