

Engelbrecht Els 2005

Appearance: Opaque.

Aroma: This complex nose opens with rich Cedar and Cherry aromas. Subtle white pepper spice combines well with a delicate floral and Toffee component.

Palate: This wine has an extremely elegant tannin structure with robust mid-palate intensity. This wine also shows juicy characteristics brought about by the Shiraz component and a powerful finish.

Impression: Keeping in the style of the very successful 2004 this wine is a unique blend of six varietals. This wine is showing a beautiful balance between accessibility and maturation potential

variety : Cabernet Sauvignon | 59% Cabernet Sauvignon, 21% Shiraz, 6% Cabernet Franc, 6% Petit Verdot, 4% Merlot, 4% Malbec

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Western Cape

analysis : alc : 14.92 % vol rs : 3.2 g/l pH : 3.56 ta : 6.5 g/l

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

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

ageing : The different clones of Cabernet Sauvignon, Shiraz, Cabernet Franc, Merlot, Malbec and Petit Verdot were vinified separately in open stainless steel fermenters. The combination of punch down and pump overs ensure maximum extraction of grape flavour and tannins. The wine was matured for 16 -18 months in 300 liter oak barrels. 80 % of the barrels were new, and 70% were French oak and 30% were American White oak.

in the vineyard : 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 close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period. The 2004 Vintage started very dry and no rain was recorded in February. Fortunately the rain came in the beginning of March. This gave the vineyard the required boost to ripen the crop properly and also brought cooler weather.

