

Engelbrecht Els 2006

Appearance: Deep red with a bright rim.

Aroma: The wine is dominated by Cabernet Sauvignon which releases strong oak, cigar box and tobacco aromas. These are supported by hints of spice from the shiraz. full, juicy red fruits and floral aromas complete the bouquet.

Palate: The Engelbrecht Els 2006 has a tight structure with great length and integration. The initial mineral impression is followed by juicy plum and cassis flavours, and concludes with a fresh jasmine aftertaste.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 20% Shiraz, 5% Cabernet Franc, 5% Merlot, 5% Malbec

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Western Cape

analysis : alc : 15.1 % vol rs : 3.9 g/l pH : 3.69 ta : 6.5 g/l

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

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

ageing : An accessible wine with a rich oak component that will benefit from further maturation, reaching its peak after 5 years.

in the vineyard :

CLIMATE:

Mediterranean with the rainfall $\hat{A}\pm$ 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 2006 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.

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.

