

Engelbrecht Els 2007

Appearance: Crimson red with a bright rim.

Aroma: The wine is prominent Cabernet Sauvignon characteristics of sandalwood, leather and tobacco aromas. These are supported by hints of spice from the Shiraz and a strong blackberry core. Full, juicy red fruits and floral aromas complete the bouquet.

Palate: The Engelbrecht Els 2007 has a medium palate weight with tannins that are showing good integration and length. The initial mineral impression is followed by juicy plum and black cherry flavours and concludes with a smoky coffee aftertaste.

Impression: "An accessible wine with a rich oak component that will benefit from further maturation, reaching its peak after 6 - 8 years"

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 22% Shiraz, 8% Merlot, 5% Malbec, 5% Petit Verdot, 5% Cabernet Franc

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : alc : 15.01 % vol rs : 4.7 g/l pH : 3.77 ta : 6.1 g/l

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

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

The Engelbrecht Els 2007 has achieved the following awards:

- Gold Medal IWC
- Gold Medal Concours Mondial

