

## Ernie Els Signature 2006

**Appearance:** Plum red with a thin red rim.

**Aroma:** The aroma of the wine is fruit driven with combination of the black fruits plum, cherries and blackberries. The fruitcake aromas are rounded off by a subtle oak spice to the finish. There are also distinctive earthy undertones to this claret.

**Palate:** The fruit from the aroma follows through onto a seductive mid-palate, supported by a silky mineral feel with hints of oak and backed by a sweet tannin finish.

**Impression:** "This wine offers great middle palate complexity with a lingering spicy finish. Drink now through 2015."

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Cabernet Franc, 5% Malbec

**winery :** Ernie Els Wines

**winemaker :** Louis Strydom

**wine of origin :** Stellenbosch

**analysis :** alc : 14.74 % vol    rs : 3.6 g/l    pH : 3.9    ta : 6.1 g/l

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

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

The 2005 Ernie Els Bordeaux Blend has achieved the following accolades:

- 94 point in Wine Spectator (highest rating for a SA Bordeaux Blend)
- Gold Medal at Decanter
- 4 & half star John Platter

### in the vineyard : 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 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 are a mixture of weathered / decomposed granite and Hutton. A small percentage is made up of clay and Clovelly.

