



# TASTING NOTE

## *Ernie Els 2005*

### CONCEPT

Producing a wine made up of five Bordeaux varieties to reflect the unique diversity of the Stellenbosch terroir. This wine, made by cellar master Louis Strydom, is Ernie Els and Jean Engelbrecht's vision to produce an exceptional wine, reflecting their respective commitment to quality.

### CLIMATE

Mediterranean with the rainfall  $\pm$  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.

### 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.

### VINIFICATION & STYLE

The different clones of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot are kept separate (micro-vinified) throughout vinification. Vinified in 300 litre French oak barrels for 20 months, the wine underwent bottle maturation for a further 18 months. This wine is made in a full robust style and has the potential to age.

### TASTING NOTES

**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."

### CHEMICAL ANALYSIS

*Alcohol: 15.19 vol%*

*Acidity: 6.00 g/l*

*PH: 3.80*

*Res Sugar: 3.6 g/l*

**VINTAGE:** 2005

**ORIGIN:** Stellenbosch

**WINEMAKER:** Louis Strydom

**GRAPE VARIETY**  
*Cabernet Sauvignon 59%*  
*Merlot 25%*  
*Petit Verdot 6%*  
*Cabernet Franc 5%*  
*Malbec 5%*