

Engelbrecht Els 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 15.01 | ph: 3.77 | rs: 4.7 | ta: 6.1

type Red

producer Ernie Els Wines

style Dry

winemaker Louis Strydom

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

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"

blend information

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

