



## PAST VINTAGES

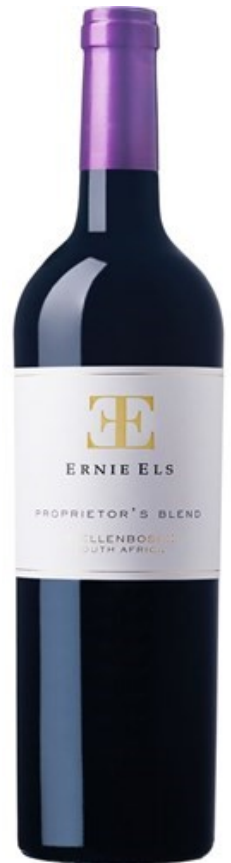
### Ernie Els Proprietor's Blend (formerly Englebrecht Els) 2015

CSPC# 721146

6x750ml

14.67% alc./vol.

<b>Chemical Analysis</b>	Acidity 6.02 g/l	pH: 3.78	Residual Sugar 3.31 g/l
<b>Grape Variety</b>	60% Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Petit Verdot, 5% Malbec		
<b>Region</b>	Stellenbosch, South Africa		
<b>Winemaker</b>	Louis Strydom		
<b>Vintage</b>	The vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Good reserves were accumulated during the post-harvest period in April and May, after which leaf fall generally occurred at the right time. A cold, wet winter led to the accumulation of sufficient cold units for the full breaking of dormancy, which contributed to even bud break. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years, with almost no losses due to diseases or rot. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Smaller berries, as well as moderate temperatures during the harvest time led to good colour and intense flavour in this year's red wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.		
<b>Vineyards</b>	The Proprietor's Blend is a blend of all the six varieties cultivated on the property. These vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. All six varieties thrive under these conditions and deliver rich, full-bodied red wines. With an altitude of approximately 250 metres above sea level and the cooling influence of the Atlantic Ocean just 15 kilometres away, the ripening period is extended by up to 3 weeks.		
<b>Harvest</b>	The grapes were hand-picked in the cool of early morning. Dates: March & April 2015. 25.5° Brix average sugar at harvest.		
<b>Maturation</b>	Whole berries are fermented in open top tanks and barrels with intermittent pump-overs and punch downs to ensure a balance between flavor, colour and tannin extraction from the skins. All ferments are meticulously monitored during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some tanks and barrel will undergo extended maceration as required. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling. Aged for 18 months – 90% in 300 litre French Oak barrels (35% new) & 10% in 300 litre American Oak barrels (30% new)		
<b>Cellaring</b>	American and French oak is finely woven into the long finish, providing layers for further of aging potential over 10 years.		
<b>Tasting Notes</b>	Another 2015 that revels in the incredible vintage and startles the senses is the Proprietors Blend. A marriage of Cabernet Sauvignon and Shiraz produces an uber concentrated mélange of red and black fruits, elegantly framed by the four other Bordeaux varieties. It's a big wine with a plush fruit core and rich savoury complexity. Notes of fresh organum, dried sage and roast beef gravy give generosity and depth, with the sweet fruit running from start to long finish. The tannins are glossy and finely tuned,		





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offering a modern expression that is raised to a new level in 2015. The finely balanced, structure finish provides the perfect shell for long maturation.

**Production** 3,40 x 6 x 750ml cases

**Scores/Awards** **Bronze Medal** - International Wine Challenge 2018

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### Ernie Els Proprietor's Blend (formerly Englebrecht Els) 2014

CSPC# 721146

6x750ml

14.77% alc./vol.

<b>Chemical Analysis</b>	Acidity 6.1 g/l	pH: 3.81	Residual Sugar 3.1 g/l
<b>Grape Variety</b>	60% Cabernet Sauvignon, 20% Shiraz, 5% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot		
<b>Region</b>	Stellenbosch, South Africa		
<b>Winemaker</b>	Louis Strydom		
<b>Vintage</b>	Initial vineyard growth was slow due to late cold fronts experienced during August 2013 followed by cool, wet weather at the start of the growing season leading to relatively high incidence of disease. Mid-November rainfall further hampered effective disease control by creating challenging spraying conditions and limiting access to the vineyards. As a result, downy mildew led to crop losses early on in the season in some of our red wine areas. Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. The high rainfall in mid-November did however spark vigorous growth which required extra input to ensure superior grape quality and disease prevention through good canopy aeration and sunlight exposure. Widespread rainfall during early January increased pressure on viticulturists due to the threat of disease and even further rot. Ideal dry and moderate conditions reigned during ripening in January and mid-February after which a warm period accelerated ripening and resulted in great pressure on harvest intakes. The wine potential looks promising in terms of quality. Moderate weather conditions during the harvest season contributed to intense red wines.		
<b>Vineyards</b>	The Proprietor's Blend is a blend of all the six varieties cultivated on the property. These vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. All six varieties thrive under these conditions and deliver rich, full-bodied red wines. With an altitude of approximately 250 meters above sea level and the cooling influence of the Atlantic Ocean just 15 kilometres away, the ripening period is extended by up to 3 weeks.		
<b>Harvest</b>	The grapes were hand-picked in the cool of early morning. Dates: March & April 2014. 25.5° Brix average sugar at harvest.		
<b>Maturation</b>	On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. Fermentation took place in 7-ton, open-top stainless-steel tanks with yeast WE 372 being added to the juice. The wines were pumped-over and punched-down manually 5 times per day ensuring maximum colour extraction from the skins. After primary fermentation the maceration period was 10 - 16 days before pressing. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling. Aged for 18 months – 70% in 300 litre French Oak barrels & 30% in 300 litre American Oak Barrels (50% new) Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified		
<b>Cellaring</b>	American and French oak is finely woven into the long finish, providing layers for further of aging potential over 10 years.		
<b>Tasting Notes</b>	The distinctive Proprietors Blend is bold and invigorating from start to finish. This Bordeaux blend with the addition of Shiraz offers a balance of seamless structure and elegant generosity. Notes of sweet black and blueberry coulis dance on the		





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nose, and with time, floral aromatics are coaxed from the glass. Medium to full bodied, the intense cherry-laced core finishes with a whiff of mint and dried Provençal herbs.

**Production** 3 330 x 6 x 750ml cases

**Scores/Awards** **4 ½ stars** - John Platter, *Platter's South African Wine Guide 2017*

**2016 Sommerliers Selection Award Winner** - 4C Reds (Voluptous/Rich).

**Reviews** *"Big, dense & imposing 2014 cab-led 5-way Bordeaux blend with 20% shiraz flexes muscles, with hefty 14.7% alcohol countered by intense blackcurrant fruit & thick tannins. Intimidating now, but time should tame & mellow."*

- GdB, *Platter's South African Wine Guide 2017*

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### Ernie Els Proprietor's Blend (formerly Englebrecht Els) 2010

CSPC# 721146

6x750ml

15.01% alc./vol.

<b>Chemical Analysis</b>	Acidity 6.3 g/l	pH: 3.75	Residual Sugar 2.0 g/l
<b>Grape Variety</b>	59% Cabernet Sauvignon, 20% Shiraz, 6% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot		
<b>Region</b>	Stellenbosch, South Africa		
<b>Winemaker</b>	Louis Strydom		
<b>Vintage</b>	<p>What an intense year! It was extremely difficult to make predictions due to constant fluctuations in weather conditions with unrelenting winds prevailing almost throughout. Initially, matters were quite advanced with early bud burst but then cold weather during October and November created some delay. Subsequently though, favourable conditions were experienced and a smaller crop size resulted in the harvest moving forward. Production costs were high from the onset and with the decline in yield, expenses per ton skyrocketed. The 2009 growing season provided cool, overcast and rainy weather. These conditions during the induction period (October and November) had an adverse effect on bunch initiation for the 2010 harvest and impacted on this year's crop. Although sufficient cold, winter weather prevailed, the cool, wet spring caused uneven budding. The season was definitely characterized by strong winds between October and March. The summer months were also exceptionally hot and dry. Sunburn, wind and heat damage combined with downy mildew resulted in crop losses of up to 40% on certain blocks. February and March experienced the usual sporadic heat waves and the one recorded at the beginning of March 2010, which lasted longer than a week, will certainly go down in the annals. The overall cool climate during the initial part of ripening was beneficial for flavour retention. Due to the smaller crop, most blocks could be picked at optimal ripeness and the lower volumes also meant that cellar space was not a problem thus allowing the opportunity of prolonged skin contact. We were generally more than satisfied with the quality of the grapes that were harvested during 2010. Grapes were healthy with good flavours and analyses. Bunches were generally looser than normal and berries smaller with an excellent fruit to skin ratio, this resulting in intense colours in the red wines.</p>		
<b>Vineyards</b>	<p>The Proprietor's Blend is a blend of all the six varieties cultivated on the property. These vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. All six varieties thrive under these conditions and deliver rich, full-bodied red wines. With an altitude of approximately 250 meters above sea level and the cooling influence of the Atlantic Ocean just 15 kilometres away, the ripening period is extended by up to 3 weeks.</p>		
<b>Harvest</b>	<p>The grapes were hand-picked in the cool of early morning. Harvest: February &amp; March 2010 - 26.1°Brix average sugar at harvest</p>		
<b>Maturation</b>	<p>Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. On the sorting table, all excess stalks and rotten berries were removed carefully by hand. Fermentation took place in 7-ton, open-top stainless steel tanks with yeast WE 372 being added to the juice. The wines were pumped-over and punched-down manually 5 times per day ensuring maximum colour extraction from the</p>		





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skins. After primary fermentation the maceration period was 10 - 16 days before pressing. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling.

Aged for 18 months - 70% in 300 litre French oak barrels & 30% in 300 litre American oak barrels.

**Cellaring** Drink now and over the next 8 years.

**Tasting Notes** The 2010 dances in the glass with a bright purple-sheen and dense crimson body. A subtle note of toasty-oak is yet to integrate into the potent morello cherry strewn bouquet. Further complexity of graphite, salami and bacon notes balance an intense floral lift, whilst whiffs of mint and chocolate finally drift slowly through to a supple, layered palate. A lacy, sweet-fruited cassis-cocktail stuns the palate all wrapped up with rich but etched tannins on the finish. Broader than the emphatic 2009, 2010 shows more of the Bordeaux varietal mix over its savoury Shiraz component.

**Production** 3,575 cases

**Scores/Awards** **91 points** - James Molesworth, Wine Spectator - June 30, 2013  
**93 points** - Neal Martin, eRobertParker.com #204 - December 2012  
**92 points** - Tim Atkin, MW - timatkin.com (score only)  
**4 stars** - John Platter, Platter's South African Wine Guide 2013  
**91 points** - Falstaff Magazine (score only)  
**Silver Medal** - Decanter World Wine Awards 2012 (review below)  
**Silver Medal** - International Wine Challenge 2012  
**Silver Medal** - Veritas Wine Awards 2012

**Reviews** *"Dark cocoa and mint notes surround the core of lightly mulled plum, blackberry and black cherry fruit in this red, followed by a plush, smoky feel on the finish. Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec, Petit Verdot. Drink now through 2014. 200 cases imported."*  
- JM, Wine Spectator

*"The 2010 Proprietor's Blend consists of 59% Cabernet Sauvignon, 20% Shiraz, 6% Merlot, 5% Cabernet Franc, 5% Malbec and 5% Petit Verdot. It demonstrates just a little more precision on the nose than the 2009 although there are broadly similar. The palate is medium-bodied with svelte tannins. It is more opulent than the 2009 with beautiful pure cassis and blackberry fruit towards the rounded, sensual finish. This is a hole in one. Drink 2014-2022.*

*Mr. Els seems to be doing as well on the fairway as winemaker Louis Strydom is faring in his winery. I have always enjoyed these Stellenbosch wines that pack a fair punch, but are thoughtfully crafted and avoid being overpowering, but keep an eye on freshness and drinkability."*  
NM, Wine Advocate

*"2010 (★★★★☆) lacks ready charm of 2009. A blend of 59% cab, with shiraz, merlot, cab franc, malbec, petit verdot, has good fruit concentration but currently appears tight, very tannic."*  
- JP, Platter's South African Wine Guide

*"Ripe blueberry nose with a meaty side. Full body, huge concentration of lovely fruit and grainy tannins. Could do with two years but has real class"*  
- Decanter.com

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### Ernie Els Proprietor's Blend (formerly Englebrecht Els) 2007

CSPC #721146

6x750ml

15.1% alc./vol.

<b>Chemical Analysis</b>	Acidity 6.1 g/l	pH: 3.77	Residual Sugar 4.7 g/l
<b>Grape Variety</b>	55% Cabernet Sauvignon, 22% Shiraz, 8% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot		
<b>Region</b>	Stellenbosch, South Africa		
<b>Winemaker</b>	Louis Strydom		
<b>The 2007 Vintage</b>	The 2007 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.		
<b>Vineyards</b>	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. The top formation of soil is a Scully formation, containing components of Oak leaf and Clay. Deeper in the soil there is a considerable amount of granite.		
<b>Maturation</b>	The different clones of Cabernet Sauvignon, Shiraz, Cabernet Franc, Merlot, Malbec and Petit Verdot were vinified separately in open stainless steel fermenters. The combination of punch down and pump overs ensure maximum extraction of grape flavour and tannins. The wine was matured for 18 months in 300 liter oak barrels. 80 % of the barrels were new, and 80% were French oak and 20% were American White oak. 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.		
<b>Cellaring</b>	An accessible wine with a rich oak component that will benefit from further maturation, reaching its peak after 6 - 8 years.		
<b>Tasting Notes</b>	Crimson red with a bright rim. Full, juicy red fruits and floral aromas complete the bouquet. The 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.		
<b>Production</b>	3,325 cases		
<b>Scores/Awards</b>	<b>90 points</b> - James Molesworth, Wine Spectator - May 31, 2010 <b>89 points</b> - Anthony Gismondi, Gismondionwine.com - November 6, 2012 <b>Gold Medal</b> - Concours Mondial de Bruxelles, 2009 <b>Silver Medal</b> - Decanter World Wine Awards 2009		
<b>Reviews</b>	<i>"Polished and lengthy, with a mix of ripe plum and blackberry fruit woven with grilled herb and tobacco notes. The long finish gets a dusting of cocoa powder. Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot. Drink now through 2011. 3,325 cases made."</i> - JM, Wine Spectator		



*"The blend is reminiscent of a cross between old Coonawarra and Niagara with its cedar-y leafy cran-cherry nose. The entry is supple, the tannins well-managed with plenty of cedar, juicy red fruits and leafy, floral smoky notes. The blend is a big mix of grapes: 55 cabernet sauvignon, 22 shiraz, 8 merlot, 5 cabernet franc, 5*



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*malbec and 5 petit verdot. A bit old style and leafy but clean and when served with a big steak would be perfect."*

- AG, [Gismondionwine.com](http://Gismondionwine.com)

*"Very clean fruit and oak nose. Full, fruity palate. Just finishes a touch dry for greatness."*

- Decanter

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