

Ernie Els Signature 2015 CSPC# 721147 6x750ml

14.96% alc./vol.

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.

Chemical Analysis Grape Variety	Acidity 6.1 g/l pH: 3.78 Residual Sugar 4.2 g/l 60% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Malbec, 5% Cabernet Franc					
Region Winemaker	Stellenbosch, South Africa Louis Strydom					
Green Credentials	Accredited Integrated Production of Wine (IPW) estate.					
Vintage	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.					
Vineyards	All fruit was sourced from the Ernie Els Wines property, with vineyards that grow					
vincyaras	on the warm north-facing slopes of the Helderberg region within the Stellenbosch					
	appellation. Each variety is separately managed to create unique and varied flavour					
	profiles for this classic Bordeaux-style blend. With an altitude of approximately 250					
	metres above sea level, together with the cooling influence of the Atlantic Ocean,					
	the ripening period can be extended resulting in wines with phenolic ripeness.					
Harvest	The grapes are hand-harvesting in the cool of the early morning.					
Vinification	Whole berries are fermented in open top tanks and barrels with intermittent					
	pump-overs and punch-downs to ensure a balance between flavour, colour and					
	tannin extraction from the skins. All ferments are meticulously monitored to ensure					
	that all the natural aromas and flavours are preserved. After primary fermentation,					
	some tanks will undergo extended maceration. Each variety is matured separately					
	in oak before final blending.					
Maturation	Aged for 20 months in 300 litre French Oak Barrels (70% new)					
Cellaring	This is not the most powerful of Ernie Els Signature's, but it perhaps holds the most					
	impressive structure and will provide for long aging ahead. Enjoy now through to 2030+.					
Tasting Notes	Fruit cake plus a melange of dried fruits, plums, mince pie, cocoa dust, vanilla, prunes.					
rasting wotes	The dark, ripe, and poised fruit is fleshed out with sandalwood, musk, perfume, violets, and a faint					





savoury edge. Secondary aromas of leather, tobacco, cigar, pipe tobacco and charcoal counter the dense cherry-cola fruit purity. Serious and layered with elements of fynbos to add lift to a firm palate that is salty lined with melding fruit tannins evolving with a long and delicious finish. It's full-bodied, classic, dry, and long ending. In a word: powerful.

Serve with Beef Tenderloin, sumac studded, duck sauce, turnip gratin. Also great with game meats, lamb.

94 points - Tim Atkin MW Special South Africa Report - January 2019 (score only) **93 points/Top 10** - Winemag.co.za, Prescient Bordeaux Red Blend Report 2020 **5 stars (96 points)** - Meryl Weaver, Platter's South African Wine Guide 2022

Reviews

Scores/Awards

"Distinguished flagship in 2015 shows authoritative intensity & complexity. Similar 5-way Bordeaux blend to 2014 (4.5 stars, 93 pts), with majority cab & merlot (60/25), touch less alcohol (14.7%) & new oak (70%, 20 months), but more gravitas & concentration of dark fruit. Despite 54 months bottle ageing, deserves cellaring another decade, especially in magnum."

- MW, Platter's South African Wine Guide

"60% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Malbec and 5% Petit Verdot. Matured for 20 months in 300-litre French oak barrels, 70% new. The nose shows red and black fruit, fresh herbs, and attractive oak while the palate is marked by concentrated fruit, fresh acidity and nicely grippy tannins. Plenty of flavour and built to last."

- Winemag



Ernie Els Signature 2014 CSPC# 721147 6x750ml

14.96% alc./vol.

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.

Chemical Analysis Grape Variety	Acidity 6.1 g/l pH: 3.78 Residual Sugar 4.2 g/l 60% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Malbec, 5% Cabernet Franc			
Region Winemaker Green Credentials Vintage	Stellenbosch, South Africa Louis Strydom Accredited Integrated Production of Wine (IPW) estate. 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 a relatively high incidence of disease. Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. Ideal dry and moderate conditions reigned during ripening in January and mid-February, after which a warm period accelerated ripening. Moderate weather conditions during the			
Vineyards	harvest season contributed to intense red wines. All fruit was sourced from the Ernie Els Wines property whose vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content which offers rich middle palate weight giving this wine exceptional depth and fruit purity. Each variety is separately managed to create unique and varied flavour profiles for this classic, 'Medoc-style', Bordeaux blend. With an altitude of approximately 250 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.			
Harvest Vinification	The grapes are hand-picked in the cool of early morning. 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.			
Maturation Cellaring	Aged for 20 months – 300 litre French Oak barrels (80% new) This is not the most powerful of Ernie Els Signature's, but it perhaps holds the most impressive structure and will provide for long aging ahead. Enjoy now through to 2027+.			
Tasting Notes	The Ernie Els Signature Bordeaux-style Blend is once again extremely impressive in this classic 2014 vintage. Dark at the core with a crimson rim, it is full-bodied, elegantly endowed and finely poised. The nose unravels with pencil shavings, wet earth, cedar, dried leaves and an array of sweet fruits. The new oak is well integrated into a richly concentrated palate, framed by dry, yet complex tannins. There is ample structure and depth for it to age effortlessly for a decade or more.			
Serve with	Beef Tenderloin, sumac studded, duck sauce, turnip gratin. Also great with game meats, lamb.			



Production2150 x 6pk casesScores/Awards93 points - Tim Atkin MW Special South Africa Report 2018 & 20174.5 stars (93 points) - Greg Mutambe, Platter's South African Wine Guide 2020Gold Medal - International Wine & Spirit Competition 2018Reviews"An exotic nose of black fruit, some leafy character, olive tapenade, earth and spice. Extremely rich and full
with succulent fruit, fresh acidity and a long, dry finish. Plenty of wow factor"
- Tim Atkin

"Graceful, beautifully modulated flagship, 2014 a 5-way Bordeaux blend with cab & merlot (60/25) adding a spark of freshness to the big (15%) alcohol via cool herbaceous notes & succulent red fruit. Serious 85% new French oak sets up long, fruitful future, also in 1.5, 3 & 5L." - GM, Platter's South African Wine Guide



Ernie Els Signature 2012 CSPC# 721147 6x750ml

14.76% alc./vol.

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.

Chemical Analysis Grape Variety	Acidity 5.6 g/l pH: 3.50 Residual Sugar 2.5 g/l 60% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Malbec, 5% Cabernet Franc				
Region	Stellenbosch, South Africa				
Winemaker					
Green Credentials	Accredited Integrated Production of Wine (IPW) estate.				
Vintage	Although it's still early days, we do foresee that this vintage has the potential to be				
	of a very high standard. After fairly stable climatic conditions throughout the				
	second semester of 2011, a cold and wet spring slowed down activity in the				
	vineyards. We experienced warm weather in late December which led to some				
	vigorous foliage growth. The bunch counts revealed an above average figure so "green harvesting" was needed in January. (Green harvesting is the removal of				
	immature grape bunches for the purpose of decreasing yield and thus maintaining				
	intensity on the remaining fruit.) It's particularly pleasing to report that there was				
	no apparent disease in the vineyards. Moderate to warm temperatures from the				
	second half of February were prevalent as expected, but cool conditions				
	throughout March slowed the ripening of the vines and assisted in improving				
	phenolic ripeness of the grapes.				
	There were some early rains during April but luckily 95% of the crop had already				
	been harvested by this stage. In general, there is much excitement about the 2012 vintage, a specific characteristic being optimal ripeness levels achieved at lower				
	sugars, thus in-turn resulting in lower alcohol levels.				
Vineyards	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. All fruit was sourced				
	from the Ernie Els Wines property whose vineyards grow on the warm north-facing				
	slopes of the Helderberg region within the Stellenbosch appellation. The Hutton				
	Clovelly soils contain a high gravel content which offers rich middle palate weight				
	giving this wine exceptional depth and fruit purity. Each variety is separately				
	managed to create unique and varied flavour profiles for this classic, 'Medoc-style',				
	Bordeaux blend. With an altitude of approximately 250 meters above sea level				
	together with the cooling influence of the Atlantic Ocean just 15 kilometers away,				
	this extends the ripening period by up to 3 weeks resulting in lovely phenolic				
	ripeness.				
Harvest	The 2012 harvest is emerging as a particularly good one, both in terms of quality and volume. Although it's still				
	early days, we do foresee that this vintage has the potential to be of a very high standard. The grapes were				
	hand-picked in the cool of early morning. March & April 2012. 25.2° Brix average sugar at harvest				
Vinification	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.
Maturation	After primary fermentation the maceration period was 10 - 16 days before pressing. Each variety is maturated
	separately (micro-vinified) in oak barrels before blending and eventual bottling.
	Aged for 20 months - 300 litre French oak barrels (70% new).
Cellaring	This is not the most powerful of Ernie Els Signature's, but it perhaps holds the most impressive structure and
	will provide for long aging ahead. Enjoy now through to 2027+.
Tasting Notes	The 2012 Cabernet Sauvignon-led Bordeaux-style blend really shines in the epic 2012 Stellenbosch vintage. It
	shows an intensely purple rim and deep crimson core, leading to impressive concentration and startling depth.
	Rather closed at first, nuances of fig jam, cigar box and meat spice slowly arise from the glass, complemented
	by ripe red cherries and a hint of fine milk chocolate. The palate is supported by ultra-fine, layered tannins
	that are seemingly wrapped in mixed red berry fruits. Pure and elegant, the finish lingers with juicy cassis and
	a salty, mineral tail.
Production	3260 x 6pk cases
Scores/Awards	93 points - James Molesworth, Wine Spectator - June 15, 2015
	92 points - Neal Martin, Wine Advocate - November 29, 2015
	92 points - Tim Atkin - August 1, 2015
	4.5 stars - Greg de Bruyn, Platter's South African Wine Guide 2017
	89 points - Decanter World Wine Awards - January 1, 2016
	Silver Medal - Concours Mondial de Bruxelles 2016
	Silver Medal - International Wine & Spirit Competition 20165
	Bronze Medal - Decanter World Wine Awards 2016
Reviews	"A dark, alluring style, with gunpowder tea and warm ganache notes underscoring the core of steeped red and
	black currant fruit. Features a singed cedar and alder frame, accented by a tobacco hint. Should open up nicely

in the cellar. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc. Best from 2017-2022." - JM, Wine Spectator

"The 2012 Signature is a blend of 60% Cabernet Sauvignon, 25% Merlot and 5% each of Cabernet Franc, Malbec and Petit Verdot; it has a very pure bouquet with cedar-infused blackberry and strawberry fruit. With further investigation, there are touches of incense and cassis, the latter from the Petit Verdot. The palate is smooth and sensual on the entry, just a hint of chocolate (though there is no American oak), with very good depth and it fans out nicely on the finish. It has a hedonistic bent for sure, but Louis Strydom is a skilled winemaker and he pulls it off here, as he has done in previous vintages."

During my stay in South Africa, rumours were rife that Ernie Els had sold his estate in Franschhoek, though I also heard that he had retained a minority share and that nothing would be changing in the foreseeable future. In the end, winemaker Louw Strydom kindly clarified recent developments... Yes, we have acquired the investment from a German based company. The farm hasn't been "sold," we merely have a silent partner who can provide capital for necessary expansion required for us to be competitive in the international arena. Ernie started the brand 15 years ago as a partnership and for the past five years he has been sole proprietor. Once again, he solicited the support of an astute investor who has a lot to offer the development of our brand." - NM, Wine Advocate

"A huge wine, with masses of oak and tannin supported by ripe cassis, plum and date-like flavours." - Tim Atkin

"Since its audacious launch in 2000, this flagship label has grabbed public attention, not least for its unprecedented (at the time) pricing. Beautifully crafted 2012 5-way Bordeaux blend maintains lofty standard, with power & subtlety in perfect balance."

- GdB, Platter's South African Wine Guide



Ernie Els 20 CSPC# 721147	6x750ml	14.58% alc./vol.
		to reflect the unique diversity of the Stellenbosch terroir. This wine, mad
	er Louis Strydom, is Ernie Els and Jeo	an Engelbrecht's vision to produce an exceptional wine, reflecting their tive commitment to quality.
hemical Analysis Grape Variety	Acidity 6.3 g/l pH: 58% Cabernet Sauvignon, 279	3.72 Residual Sugar 2.1 g/l % Merlot, 5% Petit Verdot, 5% Cabernet Franc, 5% Malbec
Region Winemaker Vintage	cold. Early spring rains with unusu thus suggesting the harvest would cooler than average weather also even budding the cold weather af slowed down ripening resulting in be smaller than average hence giv for outstanding colour intensity. T February. All fruit began ripening space in the cellar. Also, during Fe	like the Cape winters of old; plentiful rain and ually cold weather delayed budding and growth d be at least two weeks late; some noticeably continued throughout January 2009. After good, fected flowering and berry set, this in-turn great flavour accumulation. Berry size tended to ving an excellent fruit-to-skin ratio; the makings The hot weather arrived later than usual- well into simultaneously, putting immense pressure on ebruary, we had to contend with bush fires in the untains which burned for about 5 weeks. The crop
Vineyards	Hutton. A small percentage is mad from the Ernie Els Wines property the Stellenbosch appellation. Each and varied flavour profiles for the warm, north-facing slopes deliver approximately 250 metres above	hixture of weathered / decomposed granite and de up of clay and Clovelly. All fruit was sourced which is situated in the Helderberg region within n variety is separately managed to create unique classic, 'Medoc-style', Bordeaux blend. The rich, full-bodied red wines. With an altitude of sea level and the cooling influence of the Atlantic me ripening period is extended by up to 3 weeks.
Harvest	The grapes were hand-picked in the	
Vinification	On the sorting table, all excess sta hand. Grape bunches were gently crushed. Fermentation took place yeast WE 372 being added to the	alks and rotten berries were removed carefully by destalked with a Bucher de-stalker and lightly in 7-ton, open-top stainless-steel tanks with juice. The wines were pumped-over & punched- nsuring maximum colour extraction from skins.
Maturation	After primary fermentation the m	aceration period was 10 - 16 days before d separately (micro-vinified) in oak barrels before
Cellaring Tasting Notes	It will mature well for a decade or From one of the greatest vintages	



is deeply rich with a myriad of black currant, coffee and smoked meat notes. Of the 5 Bordeaux varieties, the Cabernet Franc adds lead pencil and mineral notes, with a hint of spicy oak sure to integrate with age. The palate is full-bodied and decadent, reminding one of a Belgian chocolate fondant with blackberry coulee. Etched, weighty tannins finally coat suave, lush and pure fruit complexity. Exquisitely balanced and long.

Production 1,185 cases

Scores/Awards92 points - James Molesworth, Wine Spectator - October 15, 201391 points - Neal Martin, Wine Advocate #209 - October 201391 points - Lauren Buzzeo, Wine Enthusiast - July 1, 20145 stars - John Platter, Platter's South African Wine Guide 2011Silver Medal - Veritas Wine Awards 2012

Reviews

"A ripe, edgy Cabernet, with a savory note adding depth and texture to the core of plum sauce, red currant paste and lightly mulled fig fruit. The mouthwatering finish offers finely beaded acidity, showing ample grip. Should settle in with a touch of cellaring. Drink now through 2017. 592 cases made"
JM, Wine Spectator

"The 2009 Ernie Els Signature is a blend of 65% Cabernet Sauvignon, 25% Merlot and the rest other Bordeaux varieties. It has a fragrant bouquet with dark berries, fig, kirsch and a touch of white pepper that is well-defined and controlled. The palate is medium-bodied with fleshy ripe tannins. The acidity is nicely judged and the mocha-tinged finish slips down the throat with ease. Those who like Ernie Els's wines will love this. Drink now-2019.

Professional golfer Ernie Els's career appears to be going well with an Open win at Royal Lytham last year, where he appropriately won the 'Claret jug'. With his swing of the club going well, how about his wines? As I have reported previously, winemaker Louis Strydom has fashioned bold, extravagant wines that tend to utilize a lot of oak and do not shy away from above average alcohol levels. Apparently, like many other South African producers, there is a conscientious move to embrace more finesse, though to be honest that is an easy thing to say – much harder to do. And while I appreciate that these wines are well-made, undertaking comprehensive peer group tastings demonstrated that Louis still has some way to go before critics such as myself use adjectives such as "elegance" and "finesse. But, if you prefer your South African wines big and showy, then these wines are just the ticket. We start off with Ernie Els's entry-level Big Easy Range." - RP, Wine Advocate

"This Bordeaux-style blend is oaky at first, with aromas of vanilla, caramel and mocha that slowly mellow and marry with the berry compote, fig and black plum core. The lush, mouthfilling palate has a texture like crushed velvet: rich, seductive and fruity, but with some tannic edge. Nuances of mocha and anise grace the long finish. Drink now–2018."

- LB, Wine Enthusiast

"A shoot-the-lights-out take on the Bordeaux blend since inception, 2009 doesn't disappoint. Cab-driven, with notes of ripe dark fruit & toasty oak (20 months French, 80% new), it's super-concentrated & smooth textured. Has real presence."

- JP, Platter's South African Wine Guide



Ernie Els 2005 CSPC# 721147

6x750ml

15.19% alc./vol.

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.

Chemical Analysis Grape Variety	Acidity 6.0 g/l pH: 3.80 Residual Sugar 3.6 g/l 59% Cabernet Sauvignon, 25% Merlot, 6% Petit Verdot, 5% Cabernet Franc, 5% Malbec				
The 2005 Vintage	The 2004 vintage started very dry and no rain was recorded in February 2005.				
	Fortunately the rain came in the beginning of March. This gave the vineyard the				
	required boost to ripen the crop properly.				
Vineyards	The soils are deep red and are a mixture of weathered / decomposed granite and				
Maturation	Hutton. A small percentage is made up of clay and Clovelly. The different clones of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and				
Waturation	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.				
Cellaring	This wine offers great middle palate complexity with a lingering spicy finish. Drink				
	now through 2015.				
Tasting Notes	Plum red with a thin red rim. The aroma of the wine is fruit driven with a				
	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. 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.				
Production	1,637 cases				
Scores/Awards	94 points - James Molesworth, Wine Spectator - March 31, 2009				
	91 points - Anthony Gismondi, Gismondionwine.com - November 6, 2012				
	90+ points - Stephen Tanzer's International Wine Cellar - Mar/Apr 2009				
	Gold Medal - Decanter World Wine Awards – 2009				
Reviews	"Concentrated and very polished, with layers of black Mission fig, currant confiture, maduro tobacco, black tea				
	and mocha-infused toast all gliding over supersupple tannins. Very long and poised. Cabernet Sauvignon,				
	Merlot, Petit Verdot, Malbec and Cabernet Franc. Drink now through 2012. 1,000 cases made." - JM, Wine Spectator				
	- sivi, write specialor				
	"Impressive black colour at seven years and a wildly fruity, spicy Christmas cake nose. The attack is soft and				
	round, ready, if you like to drink, but it will hold on for another decade easily. Look for a mix of red fruits with				
	earthy resing spice yanilla notes and just a dusting of dry tanning in the back and An elegant red style				

round, ready, if you like to drink, but it will hold on for another decade easily. Look for a mix of red fruits with earthy, resiny, spicy, vanilla notes and just a dusting of dry tannins in the back end. An elegant red style reminiscent of a decade or two ago despite its 15-plus degrees of alcohol that is just beginning to come into its own. The perfect match would be a classic roast beef dish."

- AG, Gismondionwine.com

"Good full ruby. Aromas of cassis, licorice, bitter chocolate and pepper. Silky, dense and sweet, with a slightly



clenched quality to its dark berry, black cherry and pepper flavors. Intensely flavored and quite juicy for this hot year. This very young blend's firm tannic spine calls for several years of patience." - ST, International Wine Cellar

"(Gold) Complex spicy bouquet hinting at tobacco leaves. Fruity cassis palate, very stylish with well-integrated tannin. Good depth and length." - Decanter



Ernie Els 2004 +721147

6x750ml 14.5% alc./vol. 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. Chemical Analysis Acidity 6.02 g/l pH: 3.66 **Residual Sugar** 3.0 g/l **Grape Variety** 62% Cabernet Sauvignon, 24% Merlot, 6% Petit Verdot, 4% Cabernet Franc, 4% Malbec 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. Vineyards 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. Maturation 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. Cellaring Drink now through 2015. **Tasting Notes** Bright, dark ruby. The aroma of the wine is fruit driven with combination of red current, cassis and plum fruits. The fruit is supported by violets, black olives and hints of vanilla Ernie Ela and spice. The fruit from the aroma follows through unto the delightful palate, supported by a soft mineral feel with hints of oak and backed by a seamless tannin structure. Production 3,400 cases made Scores/Awards 94 points - Susan Kostrzewa, Wine Enthusiast - March 1, 2008 91 points - James Molesworth, Wine Spectator - April 30, 2007 5 stars - John Platter, Platter's South African Wine Guide 2007 Reviews "A subdued, classic spice nose leads this impressive Bordeaux blend from powerhouse producer Ernie Els. The wine is structured but soft, vibrant but restrained—in short, an exceptional balance of leathery spice, plum and blackberry juiciness and delicate minerality. Very pretty but with a backbone, this wine can age for added elegance." - SK, Wine Enthusiast "Well-built, with black currant, bacon, grilled herb, tobacco and fig flavors supported by a good firm structure underneath. Excellent length, with the fruit and spice delivering another wave on the finish. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc. Drink now through 2009. 3,400 cases made." - JM, Wine Spectator "From 04 (») this cab-headed, bdx-style red presents purer, fresher face without loss of

distinctive intricacy. Class revealed in striking spice & cassis aromas; palate attractions still uncompromisingly wrapped in fine, grainy tannin. Lavishly oaked (100% new Fr) but balanced within overall youthful frame; deserves yr/2. 03 Concours Mondial gold; Blend cab, merlot, petit v, malbec, cab f (62/24/6/4/4/); combo Smnsberg & Hldrberg fruit." - JP, Platter's South African Wine Guide 2007