

Since its launch more than a decade ago Ernie Els Wines has established a magnificent portfolio of South African red wines, housed under three separate brands to offer quality wines for everyone at various different price-points. Ernie himself is passionate about wine and is very much involved in the tasting process. In partnership with experienced winemaker Louis Strydom their shared passion for wine is reflected in the quality of the product right across the price ranges.

Ernie Els Proprietor's Syrah 2023

CSPC# 151694

6x750ml

14.5% alc./vol.

Chemical Analysis	Acidity	5.9 g/l	pH:	3.61	Residual Sugar	1.8 g/l
Grape Variety	100% Shiraz.					
Region	Stellenbosch, South Africa					
Sustainability	Accredited Integrated Production of Wine (IPW) estate. Vegan Certified.					
Vintage	The 2023 growing season was marked by a warmer winter and fewer cold units, but steady Atlantic winds and light spring showers helped regulate summer temperatures. This led to healthy canopy growth, even development, and balanced ripening across all varieties. Harvest began on 16 February with Merlot and concluded with our later-ripening Cabernet Sauvignon, which benefited from extended hang time. Despite late-season rain and predictions of a smaller crop, the Helderberg produced exceptional fruit with remarkable colour, structure and finesse					
Winemaker	Louis Strydom					
Vineyards	The Shiraz vineyards grow on the warm, north-facing slopes of the Helderberg region within the Stellenbosch appellation. 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. Harvest started on Feb 16th.					
Vinification	Whole berries were 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. The Shiraz component was partially whole bunch fermented to aid with flavour complexity. All ferments were meticulously monitored to ensure that the natural aromas and flavours were preserved. After primary fermentation, some tanks underwent extended maceration. Batches were matured separately in oak before final blending and bottling took place.					
Maturation	Aged for 16 months in French (95%) and American (5%) 300-litre oak barrels (30% new wood). A small portion (10%) spent 8 to 10 months maturing in Terracotta Amphora					
Tasting Notes	Deep, dark red. Enticing aromatics of pencil lead, espresso, smoked-meat, black pepper, violets and summer fynbos. This is Syrah dialed up. Muscular framework encases juicy, plummy and sappy ripe raspberries. Energetic freshness complements a sweet-spicy, plump fruit core, lifting and polishing the persistent succulence. Forest berries tumble in before earthy concentration, underpinned by peppery-spice and snow-melt tannins. Savoury, svelte and statuesque.					



Serve with The 2023 Ernie Els Proprietor's Syrah is a bold, savoury, and intensely peppery red wine from Stellenbosch. Its structured tannins and rich dark fruit make it the perfect companion for grilled red meats, venison, smoked dishes, and aged cheeses.

Premium Meat & Game Pairings

- Charcoal-Finished Meats: The wine's smoked-meat and black pepper profile shines when paired with premium cuts finished over open coals.
- Venison: Rich, earthy game perfectly complements the wine's forest berry notes and structural tannins.
- Slow-Braised Short Rib: The deep fruit core and sweet-spicy character elegantly cut through rich, melt-in-the-mouth slow-cooked beef. Savory Accompaniments
- Charcuterie & Bacon: Enhances the savory, earthy elements and prominent peppery-spice.
- Smoked Gouda: Complements the smoky and savory nuances inherent in both the wine and the cheese

Production 6350 bottles produced

Scores/Awards **5* stars / 95 points** - Malu Lambert, Platter's South African Wine Guide 2026

Reviews *"Juxtaposition of meaty savouriness & pretty whole berry/bunch florals enhanced by drop viognier. Full, round 2023 tempered by precise dry finish. 16 months 30% new oak, part American, 10% amphora for velvet, graphite-edged tannins. No 2019 - 2022."*
- MW, wineonaplatter.com
