

# FUNCTIONS

2025-2026

*Ernie Els*

WINES · STELLENBOSCH

Annandale Road, Stellenbosch



@ErnieElsWines



@ErnieElsWines



@ErnieElsWinery

[www.ernieelswines.com](http://www.ernieelswines.com)

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# GUEST BOOKING POLICY

*Ernie Els*  
WINES · STELLENBOSCH

## PLEASE TAKE NOTE OF THE FOLLOWING

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### CANCELLATIONS



*Regular Lunch/Dinner bookings not applicable to Exclusive functions.*  
Should you cancel/confirm final guest numbers for your booking no later than 72 hours beforehand, we will gladly refund the full deposit/deposit per person not able to attend. Please note reserved tables are held for an hour after reservation time, should guests arrive later they will forfeit their booking.

### PHOTOGRAPHY



Please enjoy taking photographs of our beautiful estate, however please refrain from any flash photography.

### BYO (BRING YOUR OWN)



Regrettably, we do not allow customers to bring their own wine, beverage or spirits.

### CHILD POLICY



Regrettably, our winery does not cater to a child audience. We therefore discourage guests to bring along children.

### DÉCOR



Our décor is an integral part of your winery experience and therefore we would prefer not to display any celebratory collateral within the venue i.e. balloons, banners, confetti, etc.

### DOGS



Your friendly dog is welcome. Please ensure that they remain on a lead.

### RESERVATIONS: DEPOSIT



We do require a deposit of (R400.00 Restaurant | R380.00 Tasting Room ) per person for groups of 8 guests or more to secure your reservation. Deposit paid at the time of booking, 7 Days prior to reservation date. All credit card transactions are processed through a 3rd party secure payment gateway.  
Your credit card details are not seen or stored.

### BILLS



We do not accept split bills. All invoices should be settled by a maximum of 5 card transactions.

# FUNCTIONS POLICY

*Ernie Els*  
WINES · STELLENBOSCH



## PLEASE TAKE NOTE OF THE FOLLOWING

*Make yourself at home in our warm and welcoming Tasting Room and Restaurant – the perfect setting to relax and enjoy an educated wine tasting presentation. The expansive area extends out onto the wide terrace, with majestic Stellenbosch and Helderberg Mountain views.*

Ernie Els Wines; both the tasting room and /or restaurant are only available for exclusive use from **18h30 -23h00 Monday - Sunday. Day time functions (10h00-16h00)** cannot be reserved on an exclusive use basis, will remain open to the public. Maximum number of 20 guests for groups who did not book out the venue exclusively.

**Ernie Els Wines regrettably does not host weddings and/or ceremonies of any nature, large scale events and/or 21st birthday celebrations.**

## ADDITIONAL CONDITIONS APPLICABLE TO ALL EVENTS AND LARGE RESERVATIONS

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### SERVICE FEE

PLEASE NOTE discretionary 12% service fee will be applicable for all events and large reservations (8 guests or more)

### FINAL PAYMENT AND MENU

#### *Large Reservations (8- 20 Guests)*

Final payment due before the day of the reservation.

#### *Exclusive Evening Events*

Final payment due 30 Days prior to the event.

The menu and total guest amounts are to be finalized 14 days prior to event date

### DÉCOR AND ADDITIONAL ITMES

Ernie Els agrees to supply standard glassware, ice buckets and serving gear. Minimal decor to be supplied by the client. Please note that glitter and or confetti, balloons are prohibited. Branding and sign only per agreement.

### CANCELATION POLICY

The following will apply to cancelations prior to scheduled Exclusive Evening Event date:

- More than 30 Days before scheduled event date (Full deposit to be refunded)
- 20 Days before scheduled event date (50% of the Deposit to be refunded)
- 14 Days before scheduled event date (No Refund)

There will be the option of postponing/ moving the date of the event. This will have to be discussed with all relevant parties.

## CORKAGE

Ernie Els Wines does not allow a corkage fee, as no other beverages (Alcoholic or Non-alcoholic) are allowed to be brought in for consumption on the premises. Our current beverage & wine list includes and is limited to the beverages on these lists. No beers, ciders etc.

## RESTRICTED AREAS

Intimate and Exclusive Evening Events reservations in the restaurant will be restricted to the inside of restaurant, restaurant terrace and Grillworks area. No other areas of the building will be included in the venue hire.

Intimate and Exclusive Evening Events reservations in the tasting room will be restricted to the reception, tasting room inside and tasting room terrace. No other areas of the building will be included in the venue hire.

## TRANSPORT

A standard R 2450.00 transport cost will be charged for events that are held on or between a Sunday-Wednesday.

*No External catering permitted*

*Ernie Els Wines is Strictly nonsmoking premises*



HELDERBERG MOUNTAIN VINEYARDS (PTY) LTD 2004/008991/07

P.O. Box 7595, Stellenbosch 7599, South Africa | TEL: +27 (0)21 8813588 | E-MAIL: [info@ernielswines.com](mailto:info@ernielswines.com)

PROPRIETORS: E.Els & H. Von Staff-Reitzenstein | Directors S.makin, E. Oblowitz, M. Sander, L. Strydom, H. Von Staff-Reitzenstein, J. Von Staff-Reitzenstein  
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## DAY TIME RESERVATIONS

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### ERNIE ELS RESTAURANT

#### *Intimate Bookings | 8 - 20 Guests*

*Day Time Intimate Celebrations/ Large Reservations (12h00-16h00)*

**A minimum of two courses applies:**

Starters and Mains

**or**

Mains and Desserts

Deposit Policy: Pre-payment of R400.00/per person to secure the reservation

Due to our condensed menu, we do not offer set menus. All offerings are seasonal and only confirmed on the day of the reservation.

### ERNIE ELS WINE TASTING

#### *Intimate Bookings | 8 - 30 Guests*

*Day Time Intimate Celebrations/ Large Reservations (10h00-16h00)*

Deposit Policy: Pre-payment of R380.00/per person to secure the reservation

Only one type of tasting option may be selected from our tasting offering.

All Cheese and Charcuterie boards & Grillworks offering etc. options available.

All offerings are seasonal and only confirmed on the day of the reservation.

### ADDITIONAL

Regrettably no other custom food items will be served in the tasting room during the day. Bespoke styled events are only available in the evenings.

Please note your reservation is your expected seating time. Please arrive earlier should you wish to enjoy a welcome drink or walk around.

#### Important Reservation Details:

For groups of 8 or more guests, your booking will remain provisional until the deposit is received, in line with our bookings and deposit policy.

Reservations and dates are only confirmed once the deposit has been received.

Provisional bookings will be released without notice if the deposit is not received within 5 business days of the initial enquiry.

Table Requests: We always try our best to accommodate our guests' requests. Please note that we can not guarantee any specific table of seating area. Tables are allocated on the day based on our bookings and guest numbers for that day, the weather always plays a role in where tables are allocated to accommodate all our restaurant guests needs.

## DAY TIME RESERVATIONS

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### THE CHILLI SHED

*Intimate Bookings 18- 20 Guests*

*Day Time Intimate Celebrations (10h00-15h00)*

*Venue Closes at 16h00*

Deposit Policy: Pre-payment of R550.00/per person to secure the reservation

#### CHILLI SHED VENUE HIRE:

**Summer** (October - April) | Chilli Shed R 5500.00 8-20 Guests

*(Minimum head spend per person R550.00)*

*\*Public Holiday Surcharges May apply.*

*\*OUTSIDE SEATING ONLY – Please note that our Chilli Shed does not have sufficient seating in case of inclement weather*

#### OFFERING:

*Assorted Pastries, Sandwiches & Sweet Teats*

*Including freshly made juices & a variety of barista-crafted beverages*



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## EXCLUSIVE EVENING FUNCTIONS

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### ERNIE ELS RESTAURANT

#### *Larger Bookings | 20 - 70 Guests*

##### *Evening Functions (18h30-23h00)*

*Deposit Policy: All reservations of 8+ guests remain provisional until receipt of the deposit as per bookings and deposit policy. Reservations and, in turn, dates are only secured on receipt of the deposit.*

*Group Bookings and Provisional Dates will be released without notice should the deposit not be received within 5 Business days following the original enquiry and provisional confirmation.*

*Bespoke Function Menu available.*

***A minimum of 3 courses is required.***

*3 Starter Options, 3 Mains Options & 2 Dessert Options*

**Summer** (November - April) | Restaurant R 65 000.00 20 - 70 Guests (Minimum head spend per person R450.00)

**Winter** (May - October) | Restaurant R 45 000.00 20 - 50 Guests (Minimum head spend per person R650.00)

*\*Winter functions limited to 50 Guests in total due to inclement weather.*

*\*Public Holiday Surcharges May apply.*

**Exclusive Evening** - Use Surcharge of (**Summer R450/pp or Winter R650/pp**) under the required amount of 50 Guests will be billed in addition to the venue hire.

### ERNIE ELS TASTING ROOM

#### *Early Evening Events | 30 -120 Guests*

##### *Evening Functions (18h30 - 23h00)*

**Deposit Policy:** Pre-payment of 50% of the invoiced total to secure the reservation

A canape menu will be available. Menu pricing starts at a minimum of R450.00 per person or SQ for specialty dishes.

*Up to 10 different canape items can be made available. Harvest Table is customized and price available on request.*

**Summer** (November - April) | Tasting Room R 65 000.00 for Parties 30 Guests or More

**Winter** (May - October) | Tasting Room R 45 000.00 for Parties 30 Guests or More

*\*Public Holiday Surcharges May apply.*

#### **Exclusive Evening -Use Surcharge**

For parties of 50 or less a minimum head spend of R450.00 is billed, up to 50 Guests in addition to venue hire.

#### **Setup Types:**

This is the ideal venue for Cocktail-styled events or intimate table settings:

**Canapé Style Seating Capacity:** Tasting Room - 120 Pax

**\*Any Event surpassing 120 guests would need to book out both sides of the venue, Restaurant & Tasting Room**  
**Summer: R130 000.00 | Winter R90 000.00**

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# TERMS & CONDITIONS

*Ernie Els*  
WINES · STELLENBOSCH



## CATERING:

Ernie Els Wines (the Venue) is a popular dining experience which believes in the simple treatment of fresh and high quality local ingredients. Our emphasis is on casual flavours and presentation styles that are neither overwrought nor fussy. We have thoughtfully put together a selection of dishes which range from canapé, plated dishes and family style platters.

The beauty of our menu is that you are offered the opportunity to 'build your menu' according to your guests, taste preferences and budget.

Please note that all the catering prices are current and are subject to increase on an annual basis. Before finalising your budget please ensure that you have received the updated menus and menu prices as they may have increased since you booked your event date.

In the event you wish to deviate from the menu selection, your choices will be re-costed by our Chef.

Please be advised that under no circumstances can any food and beverage services be brought in to The Venue. The only exception to this is a cake, for which there is a cakeage fee.

A 12 % service charge will be levied on to your total food and beverage bill.



## CHILDREN'S MENUS:

Children over the age 12 will be charged the full adult menu price.  
Menus can be pre-arranged for children under the age of 12 years.



## SUPPLIER'S MEALS:

It is considered "the norm" to offer your suppliers a meal during the event. We offer your entertainers, photographers and videographers a table in a nearby venue close to the event.

The suppliers will be served the same main course as per the selected menu and charged accordingly, plus non-alcoholic drinks, which we then charge to your master account. Please advise them of this arrangement.



## DIETARY REQUIREMENTS:

Special meal requirements i.e. Halaal, Vegetarian or Kosher are to be indicated 30 days (1 month) prior to your function. Unfortunately we do not cater strictly Halaal or Kosher, as we do not have the facilities. Our menus can be prepared Halaal friendly, which means that all pork and alcohol products will be eliminated from the menu. Alternatively, vegetarian options are available. Strictly Halaal or Kosher meals can be arranged at a quoted price.



## BEVERAGES:

Please see the attached the wine and drinks lists. We endeavour to have the correct pricing at all times, however due to unforeseen circumstances the prices may increase without notice. We recommend you budget for an estimated R200 to R295 per person for the beverage master tab limit.

Please specify in writing your requirements:

- “Master Tab” limits (to be paid 14 days prior to event date).
- Specify if there are restrictions on what drinks must be charged for under the master tab.
- Approved wines
- Approved drinks from the drinks list

Guests will pay Cash, Visa/Mastercard for any drinks not specified under the master tab instructions.

*Note: Please be advised that a 12% service charge will be levied on to your total master tab beverage cost.*

*Note: Please be advised that corkage is not available and therefore beverages cannot be brought in to The Venue.*

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## CONTRACT AND PAYMENT DETAILS



### PAYMENT AND DEPOSIT TERMS:

50% of the full invoice/ Dineplan Deposit Request is required as your deposit to secure the date and venue. The balance of the invoice is due 30 days prior to the start of the function.

The function will not proceed without full pre-payment.

Payment cannot be allocated without a proof of payment.

Please email your deposit slip to Ernie Els Wines Management at [hospitality@ernieelswines.com](mailto:hospitality@ernieelswines.com)

In the event the master tab limit for beverages is exceeded on the night of the event , the Organizer is obliged to settle the additional beverage costs on the night of the event via credit card.

In the event the Organizer has nominated a family member or friend to settle the additional beverage costs, this must be put in writing to Ernie Els Wines and must be signed off on the final function sheet.

***Note: Please be advised - The quotation excludes:***

- 12% gratuity will be levied onto the final food and beverage bill
- Entertainment and Décor – to be pre-approved in writing and indicated on the function sheet by The Venue.
- Specialized sound and technical equipment
- Late staffing fee - The Venue is included until 18h00 for day time events and 23h00 for evening events, thereafter R 3 000.00 per hour will be charged. Guests may not stay past 24h00. The Venue will close at 24h00.
- The Venue hire will increase accordingly if numbers are below the minimum number of guests, stipulated per area.

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## PAYMENT TERMS AND CONDITIONS:

*The following are the payment terms and conditions applicable to our event functions:*

1. Full prepayment for selected menus is to be received 30 days (two weeks) prior to the event date, together with final numbers of guests expected. In the event the final number of guests decreases after this cut off time, there will be no refund on payment already made. In the event the numbers increase after this cut off time, Ernie Els Wines will invoice the Organizer for the increase number.
2. Based on the your anticipated beverage consumption per person, Ernie Els Wines will also require a beverage deposit to be paid at the same time as the final food account (the stipulated 14 days before the event day).
3. On the event day, the beverage account will be closed and debited to the account of the person responsible for the settlement thereof.
  - a. In the event of there being a credit due, Ernie Els Wines will ensure that such credit is passed 5 business days after the event .
  - b. In the event of there being an amount owed to Ernie Els Wines this amount without exception is to be settled prior to departure of the organizer or agreed person in charge of settling the bill. In order to avoid any unnecessary delays to members of the event party upon departure, the responsibility of paying this account along with any other extras (for example any small increase in the number of guests, additional charges from outlets, or additional beverages, etc.) can rest with a designated member of the event party which needs to be indicated to Ernie Els Wines.
4. Payment can be made by a direct bank deposit with confirmation of a reference number being emailed for the attention of the Ernie Els Wines at the email address [hospitality@ernieelswines.com](mailto:hospitality@ernieelswines.com)
5. Please note that prices of items hired by Ernie Els Wines (chairs, carpet, dance floor, linen) may change, however we will endeavour to inform you of these changes should they be unavoidable.
6. A 12% gratuity will be levied to the final food and beverage bill.



## BANK ACCOUNT DETAILS:

Will be supplied on your Proforma and final Tax Invoice.

Kindly email a copy of the deposit slip/proof of payment to the email address provided.



## CANCELLATION FEES:

1. The Venue hire is calculated on the rates as stipulated in the Ernie Els Wines FAQ Sheet and Proforma Invoice.
2. Should your number of guests attending the event reduce by more than 12% from the original quoted amount;
3. the full food payment for the original number of guests expected will be charged for as per the signed agreement.
4. In terms of “no shows” or non-arrivals on the day of the event the food amount for these guests will be charged for in full.
5. In the event of the event being cancelled 14 days or less, prior to the confirmed event date, Ernie Els Wines will charge 100% of The Venue hire and food component as per the signed agreement.



## AUTOMATIC RELEASE:

Failure to adhere to any of the BOOKING, DEPOSIT OR PAYMENT deadlines, shall entitle Ernie Els Wines at its sole discretion, to automatically release The Venue for your event . Ernie Els Wines reserves the right to change the deposit policy and to amend the cancellation clauses for such special events should the need so arise. Booking confirmed upon receipt of deposit.



## ACKNOWLEDGEMENT:

*Please sign and return preferably by e-mail, your acknowledgement and confirmation for this reservation with the terms and conditions as detailed by Ernie Els Wines.*

1. I/We acknowledge that do not host weddings, wedding reception or any bridal parties and/or but not limited to 21st birthday celebrations.
2. I/We acknowledge and understand that the Venue refers to: **a. The Ernie Els Restaurant**; Restaurant Interior, The Grillworks and laws immediately in front of the restaurant terrace. **b. The Ernie Els Tasting Room**; the reception area, wine library and front terrace, chipping green and lawn area adjacent to the production cellar.
3. I/We acknowledge The Grillworks is uncovered and no allowances or exceptions will be made to cover same. By use of a tented or semi-permanent structure.
4. I/We acknowledge that only the booked and paid for areas may be utilised by the guests referred to here in. Unless Authorised in writing by Ernie Els Wines.
5. I/We acknowledge that 12% gratuity will be levied on the total food and beverages bill.
6. I/We acknowledge that Ernie Els Wines does not extend credit and will in advance request full deposits for all services to be supplied and any outstanding final amounts relating to the event will be paid prior to departure of the client or designated member of the event party communicated to Ernie Els Wines prior to arrival.
7. I/We acknowledge that Ernie Els Wines as per South African law, is a non-smoking venue.
8. I/We acknowledge that the music is to be turned off at 23h00.
9. I/We acknowledge that the event is to finish by 23h00, unless a late venue hire has been agreed upon.
10. I/We acknowledge that no alcohol may be brought onto our premises by the event party. All food and beverage is supplied by Ernie Els Wines (i.e. no corkage, etc.).
11. I/We acknowledge that we will supply final numbers and a final seating plan to Ernie Els Wines 30 days prior to the event date.
12. I/We acknowledge that we will be responsible for "signing off" or submitting approval via email, the final function sheet which is issued by Ernie Els Wines during the planning months but finalised 30 days prior to the event date. Signing of the final function sheet authorises the restaurant to plan according to the information contained in the function sheet.
13. I/We acknowledge that we will nominate a signatory to liaise with the Manager on the beverage master tab limit. The signatory will be required to sign the final beverage till slip, including his/her name and signature which by signing will authorise Ernie Els Wines to invoice for the additional beverage cost (if applicable).
14. I/We acknowledge that we will authorise the nominated person responsible for settling the final beverage payment if the master tab limit is exceeded on the date of the event.
15. I/We acknowledge that unless prior arrangement has been made, all additional costs must be settled with Ernie Els Wines on the night of the event.
16. I/We acknowledge that only approved décor items may be utilised. (No Ballons, confetti, parasols, umbrellas or branding collateral of any nature)
17. I/We acknowledge that only entertainment authorised by Ernie Els Wines may be utilise. The sound levels not exceeding 75 Decibels, up until 22h00. Acoustic musicians preferred.
18. I/We acknowledge that any and all music is to be off at 23h00, as per the Stellenbosch By-Laws
19. I/We acknowledge that we will supply our suppliers with the final function sheet so that they are in receipt of the final time schedules and running order.

20. I/We acknowledge that we have allocated a representative of the event party to be responsible for the gifts for the Organizer and no responsibility for the loss or damage will be held by Ernie Els Wines or its' staff
21. I/We acknowledge to cover the cost of or for repairing any damaged property and shall pay the costs therefor.
22. I/We acknowledge that we have received, understood and accept the terms and costs as stipulated in the Ernie Els FAQ Sheet. Hereby attached as an annexure.
23. I/We acknowledge that the Venue has Admission to Rights Reserved.



#### **DAMAGES:**

The client shall be responsible for any and all damage to property belonging to The Venue or any other third-party to the extent caused by any act or omission of the Client, its agents or employees. The Client shall be responsible for repairing any damaged property and shall pay the costs therefor.

We pride ourselves on our Bespoke Siegelau glassware to showcase our wines. Broken glasses will be billed at R120.00 per glass. Proof will be provided by the Venue should this occur.



#### **MUTUAL INDEMNIFICATION:**

Ernie Els Wines shall indemnify, hold harmless and defend client and all its affiliates and subsidiaries, against all loss, expense or damage on account of any injury to the person or property of any representative or guest of client and all its affiliates and subsidiaries, arising out of negligence or wilful misconduct of the restaurant, its agents or employees.

Similarly, client and all its affiliates and subsidiaries, shall indemnify, hold harmless and defend the restaurant against all loss, expense or damage on account of any injury to the person or property of any representative or guest of the restaurant arising out of negligence or wilful misconduct of client and all its affiliates and subsidiaries, its agents or employees done within the scope of their employment.



## FORCE MAJEURE:

The performance of this agreement by either party is subject to acts of God, war, government regulations, travel advisories, outbreaks of disease, acts of terrorism or threat of terrorism, disaster, strikes, civil disorder, curtailment of transportation facilities, or other emergencies that make it unreasonable, illegal or impossible to provide the facilities or to hold Organization's event. It is provided that this Agreement may be terminated for any one or more of the above reasons by written notice from one party to the other without a cancellation charge.

The client remains responsible for any damage caused by the client and/or its' guests, whether in Ernie Els Wines or in any part of Ernie Els Wines property and undertakes to make good or pay full restitution for the repair which would include any material damage to furniture, fixtures or equipment. Nothing shall be affixed to floors, walls, ceilings or columns of The Venues by screws, nails, drawing pins, tape or any means or be suspended from the roof or ceiling of the room at any time.

This agreement becomes valid and a provisional booking will be made only when a copy of the document has been signed and received by Ernie Els Wines and all pages having been initialled.

*Duly Authorised and on behalf of the client ,*

Signed at ..... on this \_\_\_\_ day of ..... 20 .....

By (title and full names) ..... Surname .....

Signature ..... Witness .....

*On behalf of Ernie Els Wines;*

Signature ..... Witness .....