



ERNIE ELS WINES

(STELLENBOSCH, WESTERN CAPE)

www.ernieelswines.com

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 Big Easy White 2022

CSPC# 748655

12x750ml

13.35% alc./vol.

Chemical Analysis	Acidity	5.4 g/l	pH: 3.47	Residual Sugar	2.1 g/l
Grape Variety	100% <i>Chenin Blanc</i>				
Vintage	The 2022 vintage will definitely be remembered as the year where we had good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. The mild conditions, coupled with cooler days in between, resulted in a slower and longer ripening period, allowing for excellent fruit development without any damage due to sunburn. The heat just before harvest was important for the final ripening process, resulting in grapes with developed flavours and good sugar.				
Vineyards	The Chenin Blanc grapes were harvested from individually-selected, low-yielding bush and trellised vines from the Perdeberg region near Paarl.				
Harvest	The Chenin Blanc grapes were harvested from individually-selected, low-yielding bush and trellised vines from the Perdeberg region near Paarl. The grapes were hand-harvested in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed.				
Maturation	After the grapes had been sorted, the grapes were destemmed and lightly crushed. The wine was settled overnight, and the sediment was racked off the next day. Post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilisation prior to bottling. This wine is crafted in a fresh style without any oak component.				
Tasting Notes	There is an abundance of tropical fruit. Some honeysuckle blossoms, yellow stone fruit, peach and passionfruit. The bouquet is summery, with added fresh cut apple and some fynbos notes. The palate that follows is juicy with ripe melon, white peach, and fresh, bright acidity. Jam packed with fruit flavours and a citrus edge to the medium bodied lushness on the palate. The finish is persistent; rich fruited with an attractive youthful vibrancy.				
Winemaker's Notes	Scents of the tropics... pineapple chunks, salted mango, pawpaw and squeezes of lime drift on the breeze of orange blossom, honeysuckle and the faintest whiff of summer fynbos. This transporting bouquet follows on to the palate evolving into stone fruits, fresh cut peaches, bites of nectarine freshness and zesty apple skin. The fruit is mouth coating and rich lifted by an inherent vibrancy that crests long into the lime-tinged, chalky finish.				
Serve with	Appetizers, Indian Cuisine, Pasta Alfredo, Seafood, Camembert, Cheddar & Gruyere cheese. Asian fare like sweet and sour pork, pad thai, and Peking duck				
Cellaring	Rather opulent and powerful now, the Big Easy Chenin Blanc will ease into its swing over the next 2 years.				

