



ERNIE ELS
WINES

PAST VINTAGES

Ernie Els Big Easy 2018

CSPC# 755116

12x750ml

14.56% alc./vol.

Chemical Analysis Acidity 5.9 g/l pH: 3.58 Residual Sugar 3.0 g/l
Grape Variety 60% Shiraz, 20% Cabernet Sauvignon, 5% Grenache, 5% Cinsaut,
5% Mourvèdre, 5% Viognier

Region Stellenbosch, South Africa

Winemaker Louis Strydom

The 2018 Vintage The 2018 harvest season will be remembered as the drought season. At Ernie Els Wines we are very blessed to have bountiful water on the Helderberg. We were, however, still careful with our water use during the summer months leading up to harvest. We've also been working hard to adapt our viticultural techniques during the past 3 years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season. Due to the somewhat buffered circumstances, the vines reacted gracefully to the drought with no abnormal growth patterns observed.

Vine canopies were kept nice and thin for sunlight and, of course, less leaves means less water needed. Vineyards are resilient plants and their natural instinct in drier years is to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different.

Vineyards The Shiraz, Cabernet Sauvignon, Mourvèdre, Grenache and Viognier were sourced from selected vineyard parcels on the Helderberg mountain within the Stellenbosch appellation. The typical Hutton Clovelly soil found on the Helderberg, contains a high gravel content, which offers rich middle palate weight, giving this wine exceptional depth and fruit purity. The Cinsaut grapes were sourced from a specific vineyard site planted with 26-year-old dryland bush vines in the Perdeberg region.

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 Cooperage: Aged for 14 months in older oak barrels – 80% in 300 litre French Oak barrels and 20% in 300 litre American Oak barrels

Tasting Notes This vintage displays a dark, brooding nose with damp forest and meaty notes lifted by crunchy red and black fruits, plus, a charming savoury spice overlay. Aromas of bay leaf and hints of vanilla follow. This wine is vibrant and alight with a youthful energy. The bright palate ends with a juicy, sweet-fruited flourish.

Serve with Grilled beef medallions in a peppercorn sauce

Production 35,500 cases made

Cellaring Delicious now, it will swing easy for another 5 years. Drink 2019-2024.

Scores/Awards **4 stars** - Greg Mutambe, *Platter's South African Wine Guide 2021*

Bronze Medal - Old Mutual Trophy Eine Show 2021

Reviews "Easy to drink but in no way simple 2018, broad, mouth filling dark berry, spice & savoury complexity. Juicy, with supple tannins, violets on finish. Mediterranean blend with cab."
- GM, *Platters Wine Guide*





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"This vintage displays a dark, brooding nose with damp forest and meaty notes lifted by crunchy red and black fruits, plus, a charming savoury spice overlay. This wine is vibrant and alight with a youthful energy."

- Louis Strydom, Ernie Els winemaker



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Ernie Els Big Easy 2017

CSPC# 755116

12x750ml

14.56% alc./vol.

Chemical Analysis Acidity 5.8 g/l pH: 3.65 Residual Sugar 2.8 g/l
Grape Variety 60% Shiraz, 20% Cabernet Sauvignon, 5% Grenache, 5% Cinsaut,
5% Mourvèdre, 5% Viognier

Region Stellenbosch, South Africa

Winemaker Louis Strydom

The 2017 Vintage The previous growing season had its challenges, which seemed to roll over into the 2016/2017 growing season with the continuation of the drought. Winter 2016 was quite dry with even less rain than the previous year. Spring was an illusion as we basically went straight into warmer days. Bud burst was good due to sufficient soil moisture, but with the warmer spring/summer, the soil started losing moisture quickly which naturally reduced shoot growth. The vines then naturally focus their energy on developing and ripening the small bunches. Smaller berries led to more concentrated colour and flavour. The dry conditions also led to the vineyards and grapes being very healthy overall. With moderate, but warm days during December and January, we saw the start of harvest return to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness while the berries steadily developed their flavours over a slightly longer period of time. The white wines from the 2017 vintage appear astoundingly good, with great structure and good flavours.

Vineyards The Shiraz, Cabernet Sauvignon, Mourvèdre, Grenache and Viognier were sourced from selected vineyard parcels on the Helderberg mountain within the Stellenbosch appellation. The typical Hutton Clovelly soil found on the Helderberg, contains a high gravel content, which offers rich middle palate weight, giving this wine exceptional depth and fruit purity. The Cinsaut grapes were sourced from a specific vineyard site planted with 26-year-old dryland bush vines in the Perdeberg region.

Harvest The grapes were hand-picked in the cool of early morning during March & April 2017. 24.5° Brix average sugar at harvest. On the sorting table, all excess stalks and rotten berries were removed carefully by hand.

Vinification/ 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.

Maturation Cooperage: Aged for 14 months – 80% in 300 litre French Oak barrels & 20% in 300 litre American Oak barrels

Tasting Notes The 2017 Big Easy is arguably the most serious and riveting vintage yet. The dry vintage was conducive to producing a superbly concentrated, beguiling wines that dazzles the senses. It is a shade darker with a black core, offering a brooding nose that takes time to unfold. Complexity is revealed with elegantly ripe black berry, liquorice, fine Chinese spice and smoked herbs. A majority of Shiraz cloaks the palate with fruit-laden tannins, covered in melted milk chocolate and Morello cherries. 20% Cabernet Sauvignon adds a backbone of minerality and definition, while equal parts of Cinsaut, Mourvèdre, Grenache and Viognier add a Mediterranean feel. It shows solid grip and power in its youth, suggesting up to a decade of maturation.





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Serve with	Grilled beef medallions in a peppercorn sauce
Production	35,500 cases made
Cellaring	Delicious now, it will swing easy for another 5 years. Drink 2014-2018.
Scores/Awards	87 points - Aleks Zecevic, Wine Spectator - October 15, 2019 87 points - Greg Mutambe, Platter's South African Wine Guide 2019 87 points - Tim Atkin - August 1, 2019 (score only) Gold Medal - Vitis Vinifera Wine Awards
Reviews	<p><i>"This shows elegance and a silky texture, with notes of cassis and black currant underscored by tobacco hints. Moderate length. Shiraz, Cabernet Sauvignon, Grenache, Cinsault, Mourvèdre and Viognier. Drink now. 35,500 cases made."</i></p> <p>- AZ, Wine Spectator</p> <p><i>"Satisfying shiraz-led 6-way combo, 2017 steps up on already handsome 2016 (3 stars, 81 pts) with expressive violet bouquet, polished tannins, savoury tail seasoned with older oak."</i></p> <p>- GM, Platters Wine Guide</p> <p><i>"The 2017 Big Easy is arguably the most serious and riveting vintage yet. The dry vintage was conducive to producing a superbly concentrated, beguiling wine that dazzles the senses. It is a shade darker with a black core, offering a brooding nose that takes time to unfold. Complexity is revealed with elegantly ripe blackberry, liquorice, fine Chinese spice and smoked herbs. A majority of Shiraz cloaks the palate with fruit-laden tannins, covered in melted milk chocolate and morello cherries. 20% Cabernet sauvignon adds a backbone of minerality and definition, while equal parts of Cinsault, Mourvedre, Grenache and Viognier add a Mediterranean feel."</i></p> <p>- Louis Strydom, Ernie Els winemaker</p> <p><i>"Big Easy epitomizes and reflects Ernie's manner; big in stature, gentle in character. A full-bodied, yet accessible red blend that is created around the bold structure of Shiraz and Cabernet Sauvignon. The Shiraz, Cabernet Sauvignon, Mourvèdre and Viognier were sourced from the Helderberg region within the Stellenbosch appellation. Cinsaut was obtained from various sites in Stellenbosch as well. Grenache was purchased from both Wellington and Stellenbosch vineyards. This wine offers spicy, savory richness, and as the name suggests, the Big Easy is bold in flavor yet easy in demeanor."</i></p> <p>- Terlatowines.com</p>



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Ernie Els Big Easy 2016

CSPC# 755116

12x750ml

14.60% alc./vol.

Chemical Analysis Acidity 5.9 g/l pH: 3.68 Residual Sugar 3.3 g/l

Grape Variety 61% Shiraz, 20% Cabernet Sauvignon, 7% Grenache, 4% Cinsaut, 4% Mourvèdre, 4% Viognier

Region Stellenbosch, South Africa

The 2010 Vintage Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and concentrated flavours promise good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. Smaller berries led to more concentrated colour and flavour on the positive side and good wines are expected from the 2016 harvest. Good reserves were accumulated during the post-harvest period (April and May), after which leaf fall occurred mostly at the right time. The winter started off late in most of the regions, but the weather conditions were cold enough to break dormancy. Spring came on time and the weather conditions were ideal which led to good, even bud burst. The harvest period started a week early due to the warmer weather and it ended about two weeks earlier.

Vineyards Shiraz and Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Grenache and Cinsaut were picked from rare, 40-year-old vines from Piekenierskloof on the West Coast. Mourvèdre and Viognier were delivered from neighbouring Stellenbosch vineyards. The diversity of the various sites shows beautiful balance on the palate.

Harvest The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and rotten berries were removed carefully by hand.

Vinification/ 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.

Maturation Cooperage: Aged for 14 months – 80% in 300 litre French Oak barrels & 20% in 300 litre American Oak barrels

Tasting Notes A mélange of ripe Shiraz and Cabernet Sauvignon is layered with waves of Grenache, Cinsaut, Mourvèdre and a touch of Viognier. Quite perfumed and fittingly complex, the palate is lined with chocolate, spice and confectionary cherries. A peppery nuance adds further character, all framed by a fine structure and juicy core. Ready to drink, its long chalky finish will assist its 5 years ageing potential.

Serve with grilled beef medallions in a peppercorn sauce

Production 12,500 cases made

Cellaring Delicious now, it will swing easy for another 5 years. Drink 2014-2018.





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PAST VINTAGES

Ernie Els Big Easy 2012

CSPC# 755116

12x750ml

14.57% alc./vol.

Chemical Analysis Acidity 5.7 g/l pH: 3.66 Residual Sugar 3.8 g/l
Grape Variety 61% Shiraz, 20% Cabernet Sauvignon, 7% Grenache, 4% Cinsaut,
4% Mourvèdre, 4% Viognier

Region Stellenbosch, South Africa

Winemaker Louis Strydom

The 2010 Vintage 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. 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 Shiraz and Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Grenache and Cinsaut were picked from rare, 40-year-old vines from Piekenierskloof on the West Coast. Mourvèdre and Viognier were delivered from neighbouring Stellenbosch vineyards. The diversity of the various sites shows beautiful balance on the palate.

Harvest The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and rotten berries were removed carefully by hand.
Dates: February & March 2012. 25.5° Brix average sugar at harvest.

Vinification/ 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.

Maturation Cooperage: Aged for 14 months – 80% in 300 litre French Oak barrels & 20% in 300 litre American Oak barrels

Tasting Notes The Big Easy 2012 is a mélange of perfumed varieties such as Viognier, Cinsaut, Grenache and Mourvèdre, built on a pillar of Shiraz and supported by a dollop of Cabernet Sauvignon. Notes of chai tea, French perfume, bramble berries and bacon fat create a spellbinding, complex bouquet. The pallet dances between a rich strawberry fruit and savoury roast beef sensations. Immensely pure and juicy





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in a medium body, it finishes with salty dark chocolates and a pomegranate swirl.

All coaxed by round, yet dry tannins and a long finish.

- Serve with** grilled beef medallions in a peppercorn sauce
- Production** 12,500 cases made
- Cellaring** Delicious now, it will swing easy for another 5 years. Drink 2014-2018.
- Scores/Awards** **88 points** - James Molesworth, Wine Spectator - September 30, 2014
86 points - Neal Martin, eRobertParker.com #215 - October 2014
91 points - Natalie MacLean, nataliemaclean.com - December 6, 2014
Silver Medal - Decanter World Wine Awards 2014

- Reviews** *"Licorice, plum sauce and raspberry coulis flavors are coated with a judicious layer of toasty vanilla in this red, followed by a polished finish. Shiraz, Cabernet Sauvignon, Grenache, Mourvèdre, Viognier and Cinsault. Drink now. 12,500 cases made."*
- JM, Wine Spectator

"The 2012 The Big Easy is a blend of 61% Syrah, 20% Cabernet Sauvignon, 7% Grenache, 4% Mourvedre, 4% Cinsault and 4% Viognier. It has a straightforward redcurrant and raspberry-scented bouquet that is simple but clean. The palate is soft and fleshy with chunky tannins and a finish that lives up to its name."
- NM, Wine Advocate

"A terrific, toasty, blockbuster red wine with brooding dark fruit and cedar notes. Perfect for when you almost got a hole in one ... Yes, this is named after the famous golfer who owns the winery. This wine is a blend of mostly shiraz with some cabernet sauvignon with small dashes of cinsault, mourvèdre, grenache and viognier grapes. Savoury, meaty note with mouth-watering juiciness. Let's go back to the clubhouse and discuss."
- NM, nataliemaclean.com



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Ernie Els Big Easy 2011

CSPC #755116

12x750ml

14.68% alc./vol.

Chemical Analysis	Acidity 6.2 g/l	pH: 3.68	Residual Sugar 3.7 g/l
Grape Variety	61% Shiraz, 20% Cabernet Sauvignon, 7% Grenache, 4% Cinsaut, 4% Mourvèdre, 4% Viognier		
Region	Stellenbosch, South Africa		
Winemaker	Louis Strydom		
The 2010 Vintage	<p>The build-up to the harvest was fairly normal - a cold and wet winter, followed by a spring which saw nice, even budding of the grape varieties in the vineyard. November was fairly wet and December was the windiest month recorded in Stellenbosch since 1968. This resulted in dry conditions in the vineyards, which persisted throughout January and February. This was however helpful as it resulted in smaller berries which in-turn improved the intensity of the wines. These dry conditions and the heat wave experienced in early March hastened the harvesting of grapes by several weeks in order to limit the alcohol levels that would result from the fermented grapes. Supplementary irrigation on the properties maintained conditions for the later ripening varieties. Grapes harvested at the beginning of the season showed good analysis, especially on the pH front. During the latter half of the harvest season high temperatures caused sugars to shoot up while pH remained low. Further analysis also revealed low acids. Cellar space was under constant pressure as the heat ripened many varieties simultaneously. It was a good year in terms of yield and quality, especially on the early and mid-season cultivars.</p>		
Vineyards	<p>Shiraz and Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Grenache and Cinsaut were picked from rare, 40 year-old vines from Piekenierskloof on the West Coast. Mourvèdre and Viognier were delivered from neighbouring Stellenbosch vineyards. The diversity of the various sites shows beautiful balance on the palate.</p>		
Harvest	<p>The grapes were hand-picked in the cool of early morning. Harvest: February & March, 2011. 25.2° Brix average sugar at harvest</p>		
Vinification/ Maturation	<p>On the sorting table, all excess stalks and rotten berries were removed carefully by hand. 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, 80% in 300 litre French Oak; 20% in 300 litre American Oak.</p>		
Cellaring	<p>Delicious now, it will swing easy for another 5 years.</p>		
Tasting Notes	<p>The Big Easy is rich and emphatic in 2011 and yet, as the name suggests, still holds an amazingly easy silkiness on the palate. The dominant Shiraz offers complex notes of rosemary and cured meat whilst the Cabernet Sauvignon adds a beguiling structure and sweet cherry fruit core. A playful tempo is created by dashes of Grenache, Viognier, Mourvèdre and Cinsaut giving a fynbos and spicy edge along with a fragrant, almost honeycomb-like finish.</p>		





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Production	2583 cases made
Scores/Awards	87 points - James Molesworth, Wine Spectator - June 15, 2013 86 points - Neal Martin, eRobertParker.com #209 - October 2013 88 (+?) points - Stephen Tanzer, International Wine Cellar - May/June 2013 4 stars - John Platter, Platter's South African Wine Guide 2013 Bronze Medal - International Wine Challenge 2013 Top 100 - South African Wine Challenge
Reviews	<p><i>"A direct red, featuring cherry sauce, plum skin and anise notes lined with moderate toast. The lightly grippy edge on the finish keeps this honest. Shiraz, Cabernet Sauvignon, Grenache, Cinsault, Mourvèdre and Viognier. Drink now. 2,583 cases made."</i> - JM, Wine Spectator</p> <p><i>"The 2011 Ernie Els Big Easy Red is a blend of 61% Shiraz, 20% Cabernet Sauvignon, 7% Grenache, 4% Mourvedre, 4% Cinsault and 4% Viognier and is aged in a combination of French and American 300-liter oak barrels. It has a ripe, simple kirsch and strawberry-scented bouquet that is a little alcoholic. The palate is full-bodied with dense, oaky ripe red fruit, moderate acidity and a plush, slightly conservative finish. Fine, but it needs more length. Drink now-2016.</i> <i>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."</i> - NM, Wine Advocate</p> <p><i>"(61% shiraz, 20% cabernet sauvignon, 7% grenache and 4% each cinsault, mourvedre and viognier): Good dark, bright red. Brooding, inky aromas of blackberry, licorice and herbs complemented by a suggestion of dried berries. Silky on entry, then firm and a bit youthfully stunted in the middle palate, with black fruit, herb and spice flavors complicated by a leathery nuance. Sound acidity gives this wine good lift, but I'd wait a year or two before pulling the cork."</i> - ST, International Wine Cellar</p> <p><i>"Characterful 2011, red & black fruit, some floral perfume, vanilla & spice. Good concentration, fresh acidity, soft tannins."</i> - JP, Platter's South African Wine Guide 2013</p>



ERNIE ELS
WINES

PAST VINTAGES

Ernie Els Big Easy 2010

CSPC #738863

6x750ml

14.5% alc./vol.

Chemical Analysis Acidity 6.1 g/l pH: 3.62 Residual Sugar 3.7 g/l
Grape Variety 60% Shiraz, 20% Cabernet Sauvignon, 6% Mourvèdre, 6% Grenache,
5% Cinsaut, 3% Viognier

Region Stellenbosch, South Africa

Winemaker Louis Strydom

The 2010 Vintage What an intense year! It was extremely difficult to make predictions due to the constant fluctuations in weather conditions, with unrelenting winds prevailing almost throughout. Initially matters were quite advanced, with early bud burst, then cold weather in October and November delayed everything, and subsequently favourable conditions and the small size of the crop tended to move harvest dates forward. Production cost was high from the start and expenses per ton skyrocketed because of the decline in yield.

The 2009 growing season was cool and overcast. The rainy weather conditions during the induction period in October / November 2008 had an adverse effect on bunch initiation for the 2010 harvest and impacted on this year's crop. Although sufficient winter cold prevailed, the cool, wet spring caused uneven budding on Ernie Els. The season was characterised by unrelenting strong winds during October and November. The summer months were exceptionally dry and windy. Sunburn, wind and heat damage combined with downy mildew resulted in crop losses of up to 40% on certain blocks.

Vineyards Shiraz and Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Grenache and Cinsaut was picked from rare, 40 year-old vines from Piekenierskloof on the West Coast. Mourvèdre and Viognier were delivered from neighbouring Stellenbosch vineyards. The diversity of the various sites shows beautiful balance on the palate.

Harvest The overall cool climate during the first part of ripening was beneficial for flavour retention. February and March experienced the usual sporadic heat waves. The heat wave at the beginning of March 2010 which lasted longer than a week will certainly go down in the annals. Due to the smaller crop most blocks could be picked at optimal ripeness. The decrease in volumes also meant that cellar space was often not a problem, and we could allow prolonged skin contact. February / March 2010 - 26.1°Brix average sugar at harvest

Maturation Aged for 18 months, 80% in 300 litre French Oak; 20% in 300 litre American Oak.

Cellaring Delicious now, it will swing easy for another 5 years.

Tasting Notes The Big Easy 2010 is richer, fuller and more bombastic than previous vintages. An alluring kaleidoscope of black fruits, Christmas cake, liquorice and cinnamon tempt your nose, leading to a dense and full-bodied palate. Abound with spice from the dominant Shiraz, Cabernet Sauvignon adds punchy tannins and a robust structure. Floral and savoury notes from Mourvèdre, Cinsaut and Viognier all contribute to the exotic rhythm of the Big Easy. Finally rounded-off by the gentle, sweet-fruited finish from a dash of comforting Grenache.

Production 10,000 cases of 6 (5,000 cases of 12)

Scores/Awards **88 points** - Lauren Buzzeo, *Wine Enthusiast* - November 1, 2011





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88 points - Neal Martin, eRobertParker.com #204 - December 2012

86 points - James Molesworth, Wine Spectator - Web Only 2012

Commended - International Wine Challenge 2012

Bronze Medal - Decanter World Wine Awards 2012

Silver Medal - Concours Mondial de Bruxelles 2012

Best Value Award - Top 100 SA Wines 2012

Reviews

"A kitchen-sink blend of 60% Shiraz, 20% Cab Sauv, 7% Grenache, 6% Mourvèdre, 4% Cinsault and 3% Viognier. Aromas of crushed violet petals are pitted against the intense mulled-raspberry and black-fruit core. Drinkable now, with approachable tannins and a dusty, cocoa-sprinkled finish, but could age until 2014."
- LB, Wine Enthusiast

"Forward, delivering ripe, lightly jammy blueberry, plum and raspberry fruit laced with anise and high-toned vanilla notes. Shiraz, Cabernet Sauvignon, Grenache, Mourvèdre, Cinsault and Viognier. Drink now. Tasted twice, with consistent notes. 5,000 cases made"
- JM, Wine Spectator

"The 2010 Big Easy (Red) is a blend of 67% Shiraz, 16% Cabernet Sauvignon, 6% Cinsault, 4% Mourvedre, 4% Grenache and 3% Viognier. It has a succulent bouquet of dark cherries, mulberry, dark plum and honey that are very well defined. The palate is sweet and rounded on the entry with a slight bittersweet edge. There are copious layers of dark plum-infused fruit laced with tangerine and honey notes. The finish is nicely defined with ample freshness. This is very fine and great value to boot. Drink now-2017.

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



ERNIE ELS
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PAST VINTAGES

Ernie Els Big Easy 2009

+738863

6x750ml

14.5% alc./vol

Chemical Analysis	Acidity 5.5 g/l	pH: 3.62	Residual Sugar 3.7 g/l
Grape Variety	52% Shiraz, 25% Cabernet Sauvignon, 11% Mourvèdre, 9% Grenache, 3% Viognier		
The 2009 Vintage	After a late start winter 2008 was like the Cape winters of old; plentiful rain and cold. Early spring rains with unusually cold weather delayed budding and growth thus suggesting the harvest would be at least two weeks late; some noticeably cooler than average weather also continued throughout January 2009. After good, even budding the cold weather affected flowering and berry set, this in-turn slowed down ripening resulting in great flavour accumulation. Berry size tended to be smaller than average hence giving an excellent fruit-to-skin ratio; the makings for outstanding colour intensity. The hot weather arrived later than usual- well into February. All fruit began ripening simultaneously, putting immense pressure on space in the cellar. Also during February we had to contend with bushfires in the Stellenbosch and Helderberg mountains which burned for about 5 weeks. The crop yield was slightly down; quality was excellent nonetheless.		
Vineyards	Grapes from various vineyards are used. The Shiraz and Cabernet Sauvignon come from the Helderberg. The 40 year old Grenache from the Piekenierskloof on the West Coast. Mourvèdre and Viognier from Stellenbosch Vineyard.		
Maturation	Aged for 18 months, 80% in 300 litre French Oak; 20% in 300 litre American Oak.		
Cellaring	Cellar worthy but delicious in its youth.		
Tasting Notes	The Big Easy is a juicy, shiraz-driven mélange of mixed berries, spice and liquorice. The slight translucence shows the dash of cherry-laden Grenache, Cabernet Sauvignon adds serious depth and splashes of Mourvedre and Viognier give a floral but meaty edge. Punchy yet rhythmical, it plays a mellow, jazzy tune of liquorice, herbs, cherries, black pepper and hints of lavender. All to crescendo with chewy berry tannins and roasted herb notes on a long tasty finish.		
Production	2,400 cases		
Scores/Awards	90 points - Neal Martin, eRobertParker.com - August 2011 90 points - Lauren Buzzeo, Wine Enthusiast - November 1, 2011 88 points - James Molesworth, Wine Spectator - Web Only 2011		
Reviews	<i>"Offers a friendly, direct beam of sweet spice, melted licorice and dark, juicy plum and linzer torte flavors that carry through on the toast-tinged finish. A crowd-pleasing style. Shiraz, Cabernet Sauvignon, Mourvèdre, Grenache and Viognier. Drink now. 2,400 cases made."</i> - JM, Wine Spectator		



"A blend of 52% Shiraz, 25% Cabernet Sauvignon, 11% Mourvedre, 9% Grenache and 3% Viognier, the 2009 "Big Easy" has a well defined, oak-laden nose with blackberry, blueberry and small dark cherries. The palate is medium-bodied with a creamy entry, full-bodied with succulent dark berried fruits interlaced with chocolate and a dash of white pepper. The finish retains good delineation and harmony and makes this an impressive Rhone-inspired blend. Drink 2012-2018.

A familiar name to anyone swinging a golf club, Ernie Els has also made a name for himself on the wine scene with his eponymous Stellenbosch winery established in 1999. It was initially started as a joint-venture with Jean Engelbrecht of Rust en Vrede but is now Ernie's single venture. From the beginning, the winemaking has been overseen by Louis Strydom and he fashions an international-style of classic French



ERNIE ELS
WINES

PAST VINTAGES

grape varieties that might not be subtle, but are obviously well crafted and will appeal to those who appreciate "big" wines with a bit of swing."
- NM, eRobertParker.com

"This blend offers a nice mix of forest floor and wild berries along with soft accents of mocha and African violets. Lush and firm in the mouth, the dark fruit dominates the palate but the accents of leather, licorice and sweet spice linger through the long finish. Drink now–2013."
- LB, Wine Enthusiast
