



ERNIE ELS
WINES

PAST VINTAGES

Ernie Els Big Easy White 2021

CSPC# 748655

12x750ml

12.69% alc./vol.

Chemical Analysis	Acidity	6.80 g/l	pH:	3.34	Residual Sugar	3.1 g/l
Grape Variety	100% <i>Chenin Blanc</i>					
Vintage	The 2021 Vintage was an interesting Vintage with the temperature heating up again and the soil water was back to where it should be. The Chenin Blanc is shining all the way. Chenin Blanc is not scared of direct sunlight on the Vines, as the fruit enjoys a bit of heat.					
Vineyards	The Chenin Blanc grapes come from low-yielding bush and trellised vines from the Perdeberg region nearby Paarl.					
Harvest	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 lusciousness on the palate. The finish is persistent, rich fruited with an attractive youthful vibrancy.					
Winemakers Notes	The Big Easy Chenin Blanc 2021 has hints of honeysuckle blossoms, yellow stone fruit, peach and passionfruit. The bouquet is summery, with added fresh cut apple and some fynbos notes. A Beautiful, rich fruited wine with an attractive youthful vibrancy.					
Serve with	Appetizers, , Indian Cuisine, Pasta Alfredo, Seafood, Camembert, Cheddar & Gruyere cheese					
Cellaring	Rather opulent and powerful now, the Big Easy Chenin Blanc will ease into its swing over the next 2 years.					





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Ernie Els Big Easy White 2018

CSPC# 748655

12x750ml

13.25% alc./vol.

Chemical Analysis Acidity 5.6 g/l pH: 3.31 Residual Sugar 1.7 g/l

Grape Variety

100% *Chenin Blanc*

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 buffer by a surprisingly, and fancifully 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 mean less water needed. Vineyards are resilient plants and its natural instinct in drier years are to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different. The white wines from the 2018 vintage appear to have a great vintage specific concentration.

Vineyards

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from Stellenbosch and Paarl. Each viticultural area and terroir lends its own unique flavour profile to the final blend.

Harvest

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from the Perdeberg region nearby Paarl. Date: February 2018. 23.0° Brix average sugar at harvest.

Maturation

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two-week period. Post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Tasting Notes

The Big Easy Chenin is punchy and concentrated in the dry 2018 vintage. Ripe kumquat, summer melon, straw and hints of spice on the nose lead to a deep, fruity palate. It is crisp and fresh but offers a soft and creamy mouthfeel. The finish is long and nutty, maintaining notes of citrus throughout.

Serve with

Appetizers, Indian Cuisine, Pasta Alfredo, Seafood, Camembert, Cheddar & Gruyere cheese

Cellaring

Rather opulent and powerful now, the Big Easy Chenin Blanc will ease into its swing over the next 2 years.

Scores/Awards

3 ½ stars - Greg Mutambe, *John Platter's Guide to South African Wines, 2019*

Reviews

"Ripe quince, pineapple & mango appeal on generous 2018, bright acidity & juicy tropical tail for fruity enjoyment."
- GM, *John Platter's Guide to South African Wines*





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PAST VINTAGES

Ernie Els Big Easy White 2017

CSPC# 748655

12x750ml

13.50% alc./vol.

Chemical Analysis

Acidity 6.15 g/l

pH: 3.49

Residual Sugar 3.2 g/l

Grape Variety

100% *Chenin Blanc*

Vintage

Challenging conditions led to a reduced wine grape crop for South African producers in 2017, but grapes were healthy and concentrated flavours promise good wines. 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 summer weather was warm, 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 2017 harvest. The harvest period started a week earlier than normal due to the warmer weather but did not affect the quality of the grapes arriving at the winery. The white wines from the 2017 vintage appear astoundingly good, with great structure and good flavours.

Vineyards

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from Stellenbosch and Paarl. Each viticultural area and terroir lends its own unique flavour profile to the final blend.

Harvest

The grapes were hand-picked in the cool of early morning.

Date: February 2017. 23.5° Brix average sugar at harvest

Maturation

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two-week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Cellaring

Rather opulent and powerful now, the Big Easy Chenin Blanc will ease into its swing over the next 2 years.

Tasting Notes

This Big Easy is 100% Chenin Blanc and shimmering in 2017. It shows early promise of another fine Cape vintage that offers elegant ripeness and fine freshness. It is dominated by richly textured, pure fruit of apricots, pineapple and granny smith. More classical notes of lanolin and wet earth lay underneath, adding further complexity and layers. A hint of spice and citrus acidity brings on a long and lively finish.

Production

10,700 cases made (12pks)





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Ernie Els Big Easy White 2016

CSPC# 748655

12x750ml

13.50% alc./vol.

Chemical Analysis

Acidity 6.15 g/l pH: 3.49 Residual Sugar 3.2 g/l

Grape Variety

100% *Chenin Blanc*

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. The white wines from the 2016 vintage appear astoundingly good, with great structure and good flavours.

Vineyards

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from Stellenbosch and Paarl. Each viticultural area and terroir lends its own unique flavour profile to the final blend.

Harvest

The grapes were hand-picked in the cool of early morning.
Harvest Dates: February & March 2016. 23.0° Brix average sugar at harvest.

Maturation

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two-week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Cellaring

Delicious to drink now. Drink 2015-2018

Tasting Notes

The 2016 Big Easy Chenin Blanc is loaded with ripe mandarin and lime on the nose, leading to notes of early spring jasmine and cling peaches. The tropical palate is richly textured with hints of wild herbs and Indian spice, adding complexity and good depth. It is medium-bodied and unhindered by oak giving a lively fruit structure and soft and easy finish.

Production

2833 cases made (12pks)

Scores/Awards

3.5 stars - Greg de Bruyn, *Platter's South African Wine Guide 2017*

Reviews

"Was 'White'. Better-than-average everyday quaffing, 2016 shows ripe yellow peach with pineapple, on well-rounded body. Paarl fruit."

- GdB, *Platter's South African Wine Guide 2017*





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PAST VINTAGES

Ernie Els Big Easy White 2015

CSPC# 748655

12x750ml

13.80% alc./vol.

Chemical Analysis

Acidity 6.5 g/l pH: 3.48 Residual Sugar 2.8 g/l

Grape Variety

100% *Chenin Blanc*

The 2012 Vintage

The 2015 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. Lower temperatures at night during this time contributed towards good flavour development in the white wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.

Vineyards

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from three appellations namely Stellenbosch, Durbanville and Perdeberg. Each viticultural area and terroir lends its own unique flavour profile to the final blend.

Harvest

The grapes were hand-picked in the cool of early morning.
Harvest: February & March, 2015. 23.0° Brix average sugar at harvest

Maturation

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is crafted in a fresh style without any oak component.

Cellaring

Delicious to drink now. Drink 2015-2018

Tasting Notes

This Big Easy white is 100% Chenin Blanc and shows the beautiful, pure-fruited and charming 2015 vintage. Dominated by citrus in its youth, the nose offers complexity with peaches, strawberries and fresh cream. A sprinkle of spice and slight peppery edge contrasts the soft, creamy mouth feel, while nutty and mineral notes gather further complexity. Medium bodied and stylish, the palate ends with a long and dry, discreetly fruity finish.

Production

6225 cases made

Scores/Awards

87 points - James Molesworth, *Wine Spectator* - Web Only 2016

87 points - Neal Martin, *eRobertParker.com* - November 2015

Silver, Outstanding - *International Wine & Spirit Competition 2015*

Reviews

"Friendly green apple and green almond notes bounce along, backed by a light floral hint on the breezy finish. Chenin Blanc. Drink now. 6,225 cases made."

- JM, *Wine Spectator*





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"The 2015 Big Easy (White) is pure Chenin Blanc. It has an attractive nose, nicely perfumed with fresh lime and citrus fruit. The palate is crisp and fresh with lime and orange zest, a taut line of acidity and a satisfying, lightly spiced finish. Punters' Chenin - nicely made and nicely priced at that!

During my stay in South Africa, rumours were rife that Ernie Els had sold his estate in Franschoek, 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



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"Fresh and breezy, with green almond, green apple and white peach flavors. Delivers a light, refreshing finish. Chenin Blanc. Drink now. Tasted twice, with consistent notes. 2,583 cases made."

- JM, Wine Spectator

"100% chenin, 2012 rich & full, with enticing honeysuckle aroma, lots of yellow fruit on palate. Touch of sugar adds plumpness, soft acidity. WO W Cape, as next."

- JP, Platter's South African Wine Guide 2013

"The 2012 Ernie Els Big Easy White is a pure Chenin Blanc. It has a simple, primal bouquet with pink grapefruit and pear scents. The palate is again, very simple with a light, pear and spice-tinged finish that cuts away too abruptly. Below par? Drink now."

- NM, Wine Advocate



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Ernie Els Big Easy White 2011

CSPC #748655

12x750ml

13.5% alc./vol.

The Ernie Els Big Easy White 2011 is a Chenin Blanc, which is crafted in a light, unwooded style, looking to harness the pineapple, pear and tropical fruit flavours that are so pleasant in this grape variety.

Chemical Analysis Acidity 6.0 g/l pH: 3.4 Residual Sugar 3.0 g/l

Grape Variety

100% Chenin Blanc

The 2011 Vintage

The build-up to the harvest was fairly normal - a cold and wet winter, followed by a spring which saw a 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 in January and February. This can be helpful as it results in a small berry size, which improves the intensity of the wines. These dry conditions and the heat wave in early March, however, hastened the harvesting of grapes several weeks early, in order to limit the alcohol levels that will result in the fermented grapes. Supplementary irrigation on the properties maintained conditions for the late ripening varieties. Grapes harvested at the beginning of the season have good analysis, especially in respect of pH. Good wine quality may be expected from these early cultivars, in particular Sauvignon Blanc and Chenin Blanc. During the latter half of the harvest season, high temperatures caused sugars to shoot up while the pH remained low. The high temperatures mentioned above also caused the analysis to reveal low acids. During the latter half of the ripening period these high temperatures also put pressure on cellar space. It was a good year in terms of yield and quality, especially with regard to early and mid-season cultivars.

Vineyards

The grapes were harvested from low yielding vines from three different viticulture areas. Each viticulture area gives its own unique flavor profile to the final blend. Wine was mainly sourced from cooler coastal regions. The grapes were hand-picked in the cool of early morning.

February / March 2011 - 23.2°Brix average sugar at harvest

Maturation

The grapes were hand-picked in the cool of early morning. Grape bunches were gently destalked with a Bucher de-stalker and lightly crushed. The wine was settled overnight and racked off the sediment. Fermentation took place at low temperatures in stainless steel tanks with a combination of yeast. The wine is made in a fresh fruity style without any wood component.

Cellaring

Cellar worthy but delicious in its youth.

Tasting Notes

This 100% Chenin Blanc offers an amazing array of tropical fruits, showing the complexity the Cape has to offer. A delicate, perfumed nose balances the crystalline structure and moderately full-bodied palate, completely unhindered by any oak. A hint of almond flakes and sprinkle of spice adds texture and depth. A lively, spritely and juicy wine that builds and builds to finishes in a creamy pina colada cocktail-swirl.

Production

2,300 cases x 6 packs

Scores/Awards

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

87 points - James Molesworth, Wine Spectator - May 31, 2012

3.5 stars - John Platter, Platter's South African Wine Guide 2012

Reviews

"The 2011 Big Easy (White) is pure Chenin Blanc fermented in stainless steel. It has a lovely nose of powdered chalk, dried apricot and grapefruit that might benefit from a little more delineation but has great intensity. The





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palate is medium-bodied with fine acidity, attractive resinous notes and touches of dried apricot and peach towards the “fluffy” finish. Drink now-2015.”

- NM, Wine Advocate

“Bright and fresh, with blanched almond, Key lime and floral notes and an open, breezy finish. Chenin Blanc. Drink now. 1,150 cases made.”

- JM, Wine Spectator

“This 100% Chenin Blanc offers an amazing array of tropical fruits, showing the complexity the Cape has to offer. A delicate, perfumed nose balances the crystalline structure and moderately full-bodied palate, completely unhindered by any oak. A hint of almond flakes and sprinkle of spice adds texture and depth. A lively, spritely and juicy wine that builds and builds to finishes in a creamy pina-colada cocktail-swirl.”

- Meridian Wine Merchants

“From chenin, 2011 shows yellow apple aromas & flavours. Pure & intense with good line of acidity - very rewarding.”

- JP, Platter’s South African Wine Guide 2012
