



# ERNIE ELS WINES

(STELLENBOSCH, WESTERN CAPE)

[www.ernieelswines.com](http://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 2020

CSPC# 755116

12x750ml

14.56% alc./vol.

**Chemical Analysis** Acidity 5.8 g/l pH: 3.55 Residual Sugar 1.7 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 2020 Vintage** Our harvest period started a few weeks earlier than in 2019 as the favourable growing conditions in spring sped up bud burst and the warm, sunny summer days that followed allowed for effective grape ripening. The summer temperatures were warm, but moderate and the grapes were allowed to accumulate their concentrated flavours. We were fortunate to bring in good yields, despite the fact that we had some variation in some of the blocks. Luckily, we had sufficient rainfall in the winter months, which made for a promising growing season. Our site is comprised of a granite mother material, with mainly Tukulu and Oakleaf soil types as well as a high clay content. This allowed for good water retention into the summer months, which helped in retaining moisture. Our bunches developed nicely, and we were happy with the sugar levels and good concentration of complex flavours in the grapes

**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 soils found on the Helderberg provide a rich middle-palate weight, giving the wine exceptional depth and fruit purity. The Cinsault 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** Based on Syrah, we find lots of deep red and black berry fruit, with vibrant spice notes and floral perfume from dollops of Cinsault and Grenache. The Cabernet Sauvignon adds some graphite and notes of fresh tilled earth. The palate is filled with cool fruit, lifted with spice, and fleshed out with juicy, bold yet crunchy freshness. The tannins add length and structure leading to a linear and pretty send off. There is a good mix of serious focused tannins, elegant cedar oak spice and fresh fynbos lift that makes for a clever blend that works very well and is a seamless knit of lovely, perfumed florals, and fine juicy fruit.



**Serve with** Grilled beef medallions in a peppercorn sauce

**Cellaring** Delicious now, it will swing easy for another 5-6 years.

**Scores/Awards** **4/5 stars** - Meryl Weaver, Platter's South African Wine Guide 2023

**Reviews** *"Dapper, broad-shouldered 2020 blend, mostly shiraz & cab (60/20) with 4 others. Pliable tannins, older oak in supple support. Flavoursome & approachable, finishing respectably dry. No 2019. WO W Cape, as for chenin."*  
- MW, Platters Wine Guide

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