



# 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 White 2022

CSPC# 748655

12x750ml

13.35% alc./vol.

### Chemical Analysis Grape Variety

Acidity 5.4 g/l      pH: 3.47      Residual Sugar 2.1 g/l  
*100% Chenin Blanc*

### 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.



# Ernie Els Cabernet Sauvignon “Major series” 2017

CSPC# 755117

6x750ml

14.43% alc./vol.

<b>Chemical Analysis</b>	Acidity	5.9 g/l	pH:	3.63	Residual Sugar	3.2 g/l
<b>Grape Variety</b>	92.6% Cabernet Sauvignon, 7.4% Petit Verdot					
<b>Vintage</b>	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 summer days. Bud burst was good due to sufficient soil moisture, but with the warmer spring/summer weather the soil started losing moisture quickly which naturally reduced shoot growth. The vineyard then naturally focuses its 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 its flavours over a slightly longer period of time. The white wines from the 2017 vintage appear astoundingly good, with great structure and good flavours.					
<b>Vineyards</b>	The Cabernet Sauvignon and Petit Verdot vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content which offers rich middle palate weight giving this wine exceptional depth and fruit purity. With an altitude of approximately 250 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.					
<b>Vinification &amp; Maturation</b>	Different hand-picked bunches of the various Cabernet Sauvignon clones, as planted on the estate, arrive at the winery. Great care is taken to ensure that all clones from various block are kept separate. The bunches are sorted, destemmed and berries are sorted again via an optical sorted. The whole berries are fermented in open top tanks. Premium selection grapes from selected parcels within the various clonal blocks are fermented in smaller open fermenters. Intermittent pump-overs and punch downs ensure that right flavours, aromas and tannins are extracted from the berries. All ferments are meticulously monitored during fermentation to ensure the right balance between flavours and tannins are achieved. After primary fermentation, some tanks will undergo extended maceration if required. Each clonal batch of Cabernet is matured separately (microvinified) in oak barrels before blending. All these different batches and the various characteristic of the Cabernet clones makes up the final blend of Cabernet Sauvignon. Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified					
<b>Tasting Notes</b>	Red berry fruits billow from the glass with classic cigar notes over elegant crushed dried herbs, black cherry and ripe plums with red cherry freshness. The entry is inviting, fresh with a vibrant youthful energy of bouncy red fruit and an earthy undertow. The tannins are still tight, medium bodied and fresh expressing the crystalline character of the 2017 vintage. As the wine evolves in the glass there is an attractive tension between red and black fruit with a hint of liquorice over a linear focused and dry finish.					
<b>Serve with</b>	Port wine braised beef short ribs. Cabernet-braised venison cheeks. Smoked Beef fillet with Salsa Verde.					
<b>Cellaring</b>	Drink 2020-2024					
<b>Scores/Awards</b>	<b>94 points (4.5*)</b> - Greg Mutambe, John Platter's Guide to South African Wines, 2021 <b>95 points</b> - Decanter Magazine, September 2020 <b>92 points</b> - Christian Eedes, WineMag.co.za, 2020 <b>91 points</b> - Tim Atkin <b>88 points</b> - Anthony Mueller, Robert Parker, January 2021 <b>Double Gold Medal</b> - Veritas 2020 <b>Gold Medal</b> - Vitis Vinifera <b>Top 20 Cape Cabernet Sauvignon's</b> - Decanter Magazine, September 2020					



### **Top 10 - Prescient Cabernet Sauvignon Report, September 2020**

#### **Reviews**

*“Lovely rich fruit depth in 2017 with dark spice & cedar overlay, fine-grained tannins & restrained oaking, just 10% new. A dab of petit verdot adds complexity & gravitas. Delicious now but without doubt a keeper.”*

*- GM, John Platter’s Guide to South African Wines*

*“Famous South African golfer Ernie Els retains a share in this winery, but it is now predominantly German-owned, with 100% Cabernet Sauvignon set to be a particular focus. This vintage (8% Petit Verdot) combines fruit power with detail. Aromatics of blue and black fruit, some attractive herbal character plus oak spice on a plush and smooth-textured palate. Drinking Window 2020 - 2027.”*

*- Decanter, 95/100*

*“92% Cabernet Sauvignon, 7% Petit Verdot. Matured for 17 months in French oak, 30% new. A deep and compelling nose of cassis, some leafiness, sea breeze and a touch of boot polish. The palate meanwhile is lean but not too lean, grippy but not too grippy – really nicely observed on the part of the winemaking team.”*

*- CE, WineMag.co.za*

*“The 2017 Cabernet Sauvignon Major Series begins with a straightforward nose of fresh red and black berry essence with hints of cocoa nibs, sweet herbal notes and walnut skin nuances. Medium-bodied, the wine has a youthful approachability with lifting tannins and ends with a lingering finish, offering persistent flavors of bitter dark chocolate and black cherry.”*

*- AM, Robert Parker*

*“92% Cabernet Sauvignon and 8% Petit Verdot. Matured for 20 months in French oak, 40% new. Aromatics of blue and black fruit, some attractive herbal character plus oak spice. Very rich and full yet still wonderfully detailed on the palate – this has a dense core of fruit to with smooth tannins and makes a big impression.”*

*- Winemag Prescient Cabernet Sauvignon Report 2020, Top 10*

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# 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 Cinsaut 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*



# Ernie Els Signature 2016

CSPC# 721147

6x750ml

14.92% alc./vol.

*Producing a wine made up of five Bordeaux varieties to reflect the unique diversity of the Stellenbosch terroir. This wine, made by cellar master Louis Strydom, is Ernie Els and Jean Engelbrecht's vision to produce an exceptional wine, reflecting their respective commitment to quality.*

**Chemical Analysis** Acidity 6.3 g/l pH: 3.60 Residual Sugar 2.4 g/l  
**Grape Variety** 60% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Malbec,  
5% Cabernet Franc

**Region** Stellenbosch, South Africa

**Winemaker** Louis Strydom

**Green Credentials** Accredited Integrated Production of Wine (IPW) estate.

**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. 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** All fruit was sourced from the Ernie Els Wines property whose vineyards grow on the warm north-facing slopes of the Helderberg region within the Stellenbosch appellation. The Hutton Clovelly soils contain a high gravel content which offers rich middle palate weight giving this wine exceptional depth and fruit purity. Each variety is separately managed to create unique and varied flavour profiles for this classic, 'Medoc-style', Bordeaux blend. With an altitude of approximately 250 metres above sea level together with the cooling influence of the Atlantic Ocean just 15 kilometres away, this extends the ripening period by up to 3 weeks resulting in lovely phenolic ripeness.

**Harvest** The grapes are hand-picked in the cool of 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 flavor, colour and tannin extraction from the skins. All ferments are meticulously monitored during fermentation to ensure that all the natural aromas and flavours are preserved and highlighted as required. After primary fermentation some tanks and barrel will undergo extended maceration as required

**Maturation** Aged for 20 months – 300 litre French Oak barrels (70% new)

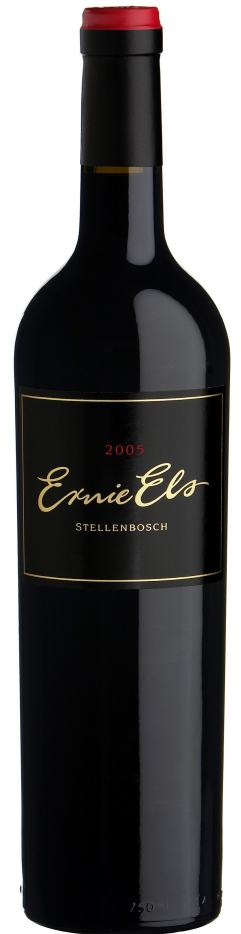
**Cellaring** This is not the most powerful of Ernie Els Signature's, but it perhaps holds the most impressive structure and will provide for long aging ahead. Enjoy now through to 2027+.

**Tasting Notes** Notes of menthol and a touch of eucalyptus add a fresh counter point to the dark, brooding fruit, typical of this vintage. Warm oak notes add gravitas and a luxurious attraction to the nose. It leads to a palate that teems with rich fruit and notes of cherry tobacco, with a further herbal edge and grippy lead pencil on the finish. A touch leaner than other vintages, this wine is nonetheless sumptuous, with dry, defined tannins and a silky, yet serious end. It will require a year or so for the lick of oak to amalgamate.

**Serve with** Beef Tenderloin, sumac studded, duck sauce, turnip gratin. Also great with game meats, lamb.

**Production** 2150 x 6pk cases

**Scores/Awards** **93 points (4.5 stars)** - Meryl Weaver, Platter's South African Wine Guide 2023  
**93 points** - Tim Atkin MW Special South Africa Report 2021  
**Silver Medal** - Decanter World Wine Awards



**Reviews** *"Ripe & more powerfully styled flagship blend in 2016. Ample mouth filling dark fruit from 5-way Bordeaux blend, majority cab & merlot (60/25). 70% new oak, 20 months, as foil for dense fruit, though big alc (14.9%) evident. Deserves cellar time, though will peak earlier than more distinguished & structured 2015 (5 stars, 96 pts)"*  
- MW, Platters Wine Guide

*"The flagship bottling from Ernie Els features all five Bordeaux grapes, with Cabernet Sauvignon assisted by 40% Merlot, Cabernet Franc, Petit Verdot and Malbec. Ripe and figgy, with smooth tannins, toasty 70% new wood, liquorice and dried herbs and a firm finish."*  
- Tim Atkin

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## Ernie Els Sauvignon Blanc 2018

CSPC# 779605

12x750ml

12.67 % alc./vol.

NOT MADE ANYMORE

**Chemical Analysis** Acidity 6.7 g/l pH: 3.30 Residual Sugar 1.3 g/l

**Grape Variety**

100% Sauvignon 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 buffered 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 of course less leaves means less water needed. Vines 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. The white wines from the 2018 vintage appear to have great vintage specific concentration.

**Vineyards**

The Sauvignon Blanc grapes were harvested from individually selected, low yielding vines from two appellations namely Darling and Stellenbosch. 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 2018. 22.0° 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**

This is amazingly open and entertaining while young and shows terrific vintage.

**Tasting Notes**

The 2018 is very light in colour and body but shows fine concentration from the dry 2018 vintage. Spellbinding notes of passion fruit and fig excite the nose, while hints of orange blossom and minerals give complexity. It is richly textured and dry, with a nicely balanced tropical fruit core and citrus edge. Gentle notes of *creme de cassis* give extra depth to a serious, yet generous palate. It is linear in style, with a spine of fresh acidity that carries layers of long-lasting fruit.

**Production**

3500 cases (12 pks)

**Scores/Awards**

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

**Reviews**

*"Ripe gooseberries & limes, crunchy acidity & bone-dry finish, 2018 refreshes & whets the appetite."*  
- GM, *Platter's South African Wine Guide*

