

# Ernie Els Big Easy [WHITE] 2013



## technical analysis

Winemaker : Louis Strydom  
Main Variety : Chenin Blanc  
Alcohol : 12.80 %vol  
pH : 3.34  
RS : 3.4 g/l  
Total Acid : 5.9 g/l  
Balling : 22.1 °  
Appellation : Stellenbosch

## characteristics

Type : White  
Style : Dry  
Body : Light  
Taste : Fruity



## accolades

Veritas Wine Awards 2012 - Gold Medal

## tasting notes

This 100% Chenin Blanc in 2013 oozes with ripe mango, litchi and guava. Layers of spice and a steely acidity add to the sleek texture and powerful embrace; it is certainly Big, and yet 'Easy'. Classic Loire-like dried straw and wet-pebble notes give a slight savoury component to the pure racy fruit. The finish is full and long, leaving your palate with a sensation of peaches and cream. A dreamy wine with the structure to develop over the next 2 years.

## blend information

100% Chenin Blanc

## in the vineyard

The 2013 harvest season started a week later than usual. Prolonged winter conditions continued in some areas up until September, followed by a cool spring, which delayed bud burst by 7 to 14 days. The cold, wet weather conditions ensured even bud burst as well as the accumulation of water supplies that would allow the vineyards to cope with the warmer conditions later in the season. The vineyards had good growth in ideal dry weather conditions during the flowering and berry-set periods – although this also occurred later than usual. Early cultivars ripened later but an extremely dry and warm December resulted in the late cultivars being ripened as normal. Ideal weather conditions during the harvest season prevailed with moderate day-time temperatures, cool evenings and no prolonged spells of rain or heat waves; this all impacted positively on grape quality and establishing good colour and flavour. It was also a particularly healthy year and diseases, pests and rot only occurred later in the season, while the warm and dry weather conditions together with effective disease and pest control resulted in minimal losses.

The grapes were harvested from individually selected, low yielding vines from three different appellations: Durbanville, Darling and Stellenbosch. Each viticulture area gives its own unique flavor profile to the final blend.

## about the harvest

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

Harvest: February & March, 2012. 22.1° Brix average sugar at harvest

## in the cellar

Grape bunches were gently de-stemming with a Bucher 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 4 months with weekly stirring of the lees before racking and stabilization prior to bottling. This wine is made in a fresh and fruity style without any wood component.

Ernie Els Wines

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