



Ernie Els 2015 Big Easy



RELEASE DATE	August 1st, 2015
VARIETAL COMPOSITION	Chenin Blanc 100%
APPELLATION	Western Cape
VINEYARDS	Stellenbosch, Durbanville & Perdeberg vineyard sites
HARVEST	February & March 2015. 23.0° Brix average sugar at harvest
TECHNICAL DATA	Alc. 13.70 % By Vol. • R.S. 3.1g/l • T.A. 5.8g/l • pH 3.37
PRODUCTION	12,450 x 6 x 750ml cases
SUSTAINABILTY INITIATIVE	I.P.W. (Integrated Production of Wine) Certified

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 mouthfeel, while nutty and mineral notes gather further complexity. Medium bodied and stylish, the palate ends with a long and dry, discreetly fruity finish. Delicious to drink now.

THE 2015 VINTAGE

The 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.

ABOUT THE VINEYARD

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.

WINEMAKING

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 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.

