



Ernie Els Big Easy Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 13.63 | ph: 3.71 | rs: 3.3 | ta: 5.7

type Red

producer Ernie Els Wines

winemaker Louis Strydom

wine of origin Western Cape

body Medium

tasting notes

There is more to the Big Easy Cabernet Sauvignon than meets the eye. Alluring cassis fruit and deep fragrance is matched with wonderful drinkability and deft balance. Medium bodied and sleek, notes of red cherry, salted liquorice and grilled beef slowly unfold from the glass. The addition of 15% Cinsaut adds a lightness and a delicate perfume to a softly textured, sweet-fruited palate. It is moderate in alcohol with a lovely freshness, an infusion of mixed berries line a juicy finish.

ageing potential

Drink with ease over the next 5 years.

blend information

85% Cabernet Sauvignon, 15% Cinsaut

food suggestions

This wine begs for a rare cut of Sirloin

in the vineyard

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

About the vineyard

Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Selected pockets of Cabernet Sauvignon were sourced from different coastal regions to compliment the style. The Cinsaut was sourced from 22 year old bush vines.

about the harvest

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed.

Harvest Dates: March 2016. 25° Brix average sugar at harvest

in the cellar