



Ernie Els Big Easy Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.50 | ph: 3.49 | rs: 3.2 | ta: 6.15

type White

producer Ernie Els Wines

winemaker Louis Strydom

taste Fruity

wine of origin Western Cape

body Medium

tasting notes

This Big Easy is 100% Chenin Blanc and shimmering in 2017. It shows early promise of another fine Cape vintage that offers elegant ripeness and fine freshness. It is dominated by richly textured, pure fruit of apricots, pineapple and granny smith. More classical notes of lanolin and wet earth lay underneath, adding further complexity and layers. A hint of spice and citrus acidity brings on a long and lively finish.

ageing potential

Rather opulent and powerful now, the Big Easy Chenin Blanc will ease into its swing over the next 2 years.

blend information

100% Chenin Blanc

in the vineyard

The 2017 Vintage

Challenging conditions led to a reduced wine grape crop for South African producers in 2017, but grapes were healthy and concentrated flavours promise good wines. 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 summer weather was warm, 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 2017 harvest. The harvest period started a week earlier than normal due to the warmer weather, but did not affect the quality of the grapes arriving at the winery. The white wines from the 2017 vintage appear astoundingly good, with great structure and good flavours.

About the vineyard

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from Stellenbosch and Paarl.

about the harvest

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

Date: February 2017. 23.5° Brix average sugar at harvest

in the cellar

Production: 21 400 x 6 x 750ml cases

Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified

On the sorting table, all excess stalks and inferior berries were carefully removed. Grape bunches were gently de-stemmed 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. 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.