

TASTE BUD ALERT – NEW AUTUMN MENU at Ernie Els Wines

Autumn is knocking on the door and announcing the arrival of a new menu!

Chef Amelia Van Der Merwe has created a sensational selection of seasonal dishes, including an Asian Pork Belly Wrap served with cabbage, pickled vegetables and sesame seeds. Delectable, tasty, scrumptious and simply yummy describes the new beef burger topped with aged cheddar, coleslaw and pickled onion, served with hand cut chips. On the lighter side, the grilled chicken, wild rocket, pear, cranberries and roasted cashews salad is the ideal option.

Perfection in its simplicity – dry aged sirloin served with hand cut chips, Greek salad and olive tapenade. Cheese and charcuterie platters are a perfect combination for a wine tasting!

The Ernie Els Wines tasting room is open from Monday to Saturday, 09h00 to 17h00, with the kitchen open from Tuesday to Saturday from 12h00 to 15h00. For further enquiries, please contact tastingroom@ernieelswines.com

Picture: Dry aged sirloin served with hand cut chips, Greek salad and olive tapenade



Ernie Els Wines road-tripping through Germany

In February, our German importers, Reidemeister & Ulrichs invited Ernie Els Wines to showcase our portfolio of wines as part of their roadshow. The event was hosted at the stunning Axica Conference Complex located next to the iconic Brandenburg Gate.

This event formed part of a larger itinerary for Louw Strydom, International Marketing Manager for the Americas and Europe, who has been travelling across northern Germany to present and market our wines. The feedback from the German consumers was remarkable! From Koblenz, Hannover, Lubeck, Kiel, Hamburg and Berlin, the response was overwhelmingly positive, with the top picks being the Proprietors Blend and our flagship Signature wine (pictured).

Over the past few years, Germany has become one of the leading export markets for our wines and the team at Ernie Els are very proud of the progress that has been made. We must thank our import and distribution partners for the continued hard work and for being proud custodians of our wines.

The Harvest Classic event turn 6 years old!

The sixth edition of the annual Ernie Els Wines Harvest Classic was hosted recently with a round of golf at the stunning Erinvale Golf Club in Somerset West followed by a decadent food and wine experience at Ernie Els Wines in the afternoon.

It was a perfect morning for golf at one of the Cape's finest courses, and the competitors teed off nice and early to get the event underway. The course was in superb condition and the fantastic conditions left no room for excuses from the players. The highly competitive scores demonstrated the wonderful conditions, with the first 10 groups all within 5 stableford points of each other. In the end it was the pair of Francois Grunder and Merryk Snyman that came home victorious with 46 points (pictured here with event organiser, Nadia Hefer, and Head of Marketing and Sales, Duncan Woods)

After the golf, the hospitality team at Ernie Els Wines treated the players to an afternoon of great wines and delicious food overlooking the (now fruit-bare) vineyards of the estate. The winemaking team were in the process of bringing in the last loads of freshly cut Cabernet Sauvignon and Mourvedre grapes, which created a great atmosphere for a harvest celebration. Chef Amelia Ferreira, put together a mouth-watering line-up of a variety of canapes, a scrumptious Ernie Els hamburger and decadent desserts which went down beautifully with a selection of Louis' fine white, red and rose' wines.

And for those who had any energy left, there was a "chipping competition with a difference" -where players had to chip left-handed (or visa versa). Now THAT was interesting to say the least!

All in all- it was a Harvest Classic to remember!

