

FOOD PAIRINGS FOR THE ERNIE ELS BIG EASY CHENIN BLANC



It's hard not to love Chenin Blanc, as it's such a versatile wine. Whether it's a dry Chenin or a sweeter Chenin it has the ability to match to a wide variety of tastes and occasions. With a mouth-zingy acidity and lots of mineral flavours you have the perfect palate-cleansing wine.

Typical flavours of Chenin Blanc are melon, pear, peach, stewed apricots, citrus, nectarine, green apple, buttered popcorn and marzipan.

But we'll concentrate on a dry, fresh, crisp, young, and zesty Chenin Blanc like the [Ernie Els Big Easy Chenin Blanc](#) from Stellenbosch, South Africa. The good news is that there are a lot of options depending on your diet and palate.

We have underlined 10 recipes below that we suggest will go with your [Ernie Els Big Easy Chenin Blanc](#).

SALADS

Raw tomatoes are supposed to pose problems for any wine, and a tomato salad even more so - though I've never found it much of a problem. A dry crisp Chenin Blanc will generally hit the spot for pairing with [Tomato Terrine](#), because the other items in this dish will help balance out the acidity from the tomatoes.

This wine would also be great paired with a [Grilled Chicken with Brie Salad](#).

FISH & SEAFOOD

A crisp dry Chenin Blanc complements the clean flavor and texture of fresh fish such as Tuna, or fresh cooked fish off the grill with a zesty accompaniment like a [Mango & Peach Salsa](#).

With that in mind, why not try it with the [Tuna Tartare](#), as Chenin's are awesome with raw fish and avocado based dishes.

For those going the soul comforting route, we love Chenin Blanc with our [Fish Pie](#).

It would also be great with:

- Fresh seafood including crab, prawns and, most particularly, oysters
- Smoked salmon or trout
- Fish and chips
- [Salt and Pepper Squid](#)

SPICY FOOD

Dry and off dry Chenin Blancs are great to pair with curry dishes, such as a [Curried Chicken Salad](#). The flavours of the wine take away the curry's heat, bringing out the flavours of the dish. Chenin Blanc has lots of tropical flavors and a soft acidic edge - qualities that complement a mild curry. As South Africa's workhorse grape, Chenin Blanc is gaining international attention for clean, food-friendly wines that pair with dishes like our Easy [Chicken Curry](#), or any other curry that uses prawns or white fish.

This wine will also calm the fury of a spicy [Kung Pao Chicken](#) dish.

SAUCES

The [Ernie Els Big Easy Chenin Blanc](#) will also pair nicely with tomato sauces and cut through dense cream sauces. The acidity is also perfect for rich dishes, such as [Roasted Duck in Fruit Sauce](#), light seafood pasta dishes, prawn risotto or any protein-based dish in a white sauce.