



TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.6	2.0
pH	Acidity
3.80	6.2

The composition of Ernie El's Big Easy Rosé changes with each vintage, with varying percentages of the varieties dictating the hue of the blend.

TASTING NOTE

Pale salmon in colour, but rich in character and elegant in composure. Produced predominantly from Shiraz, it offers beautiful fragrance, delicate fruit and a savoury edge. Juicy citrus and dried strawberry line the palate with a dash of floral notes from the Viognier component, making for intriguing and yet uncomplicated drinking. Vibrant, fruity and almost saline, the finish is clean and lip-smackingly fresh. A blend of 93% Shiraz and 7% Viognier.

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season. Ernie Els Wines considered themselves lucky to have bountiful water on the Helderberg. They were, however, still careful with water use during the summer months leading up to harvest and have been working hard to adapt their viticultural techniques during the past 3 years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season that allowed the vines to react to the drought with no abnormal growth patterns observed. Vine canopies were kept thin for sunlight, and of course, less leaves meant less water needed. The vines' natural instinct was to produce small bunches with smaller berries – usually the start of a great wine! With moderate, but warm days during December and January, the start of harvest returned to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness while the berries steadily developed their flavours over a slightly longer period of time.

VINIFICATION DETAILS

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 and lightly crushed. The wine was left in a separator for one hour and racked-off into a settling tank. The following day fermentation was initiated at low temperatures (12°-14°C) in stainless steel tanks with Vin13 yeast. This took place over a two week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation wine was stabilised prior to bottling. This wine is crafted in a fresh style without any oak component.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	No	75cl	No
 Winemaker	 Fined Using	 Closure	 Region	 Vegan
Louis Strydom	Gelatine	Screw top	Western Cape	No