

BIG EASY ROSÉ, ERNIE ELS

Vintage

2017



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 Cinsaut, it offers beautiful fragrance, delicate fruit and a savoury edge. Juicy citrus and dried strawberry line the palate with a dash of spice from the Shiraz component making for intriguing and yet uncomplicated drinking. Vibrant, fruity and almost saline, the finish is clean and lip-smackingly fresh. A blend of 75% Cinsaut and 25% Shiraz.

VINTAGE CONDITIONS

The previous growing season had its challenges, which seemed to roll over into the 2016/2017 growing season with the continuation of the drought. Winter 2016 was quite dry with even less rain than the previous year, while spring was an illusion as the region moved swiftly into warmer summer days. Bud burst was good due to sufficient soil moisture, but with the warmer spring/summer weather the soil started losing moisture quickly which naturally reduced shoot growth as the vineyard then focused its energy on developing and ripening the small bunches. Smaller berries led to more concentrated colour and flavour. The dry conditions also led to the vineyards and grapes being very healthy overall. 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 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.8
pH	Acidity
3.40	6.0

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	No	75cl	No



Winemaker

Louis Strydom



Fined Using

Gelatine



Closure

Screw top



Region

Western Cape



Vegan

No