SECKFORD AGENCIES

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage 2025

ERNIE ELS WINES



Big Easy Chenin Blanc grapes were harvested from individually selected, low yielding vines from Stellenbosch, Durbanville and Perdeberg in the Western Cape.

TASTING NOTE

Sunshine-straw. Scrubbed by brightness and fresh scents of the orchard: curls of pear, apple, lemon and ginger meet the electric scent of dawn. The palate is fruit driven, loaded with pineapple and peach, washed through with a zesty, crisp appley acidity. Clean, textured and full of verve, it finishes with citrus-pith grip and a mouth-watering grapefruit snap.

VINTAGE CONDITIONS

A later winter and wetter spring shaped the 2025 vintage in the Helderberg, with rain lingering into November. While this brought early disease pressure, it also ensured ample soil moisture, driving strong canopy growth and healthy fruit set. From mid-December, conditions shifted to dry and moderate – ideal for slow, even ripening. With no heatwaves and minimal rainfall, the season delivered balanced acidity, refined tannins, and excellent flavour concentration. Cabernet Sauvignon stands out for its purity, structure, and ageing potential. An elegant expression of a quietly exceptional vintage.

VINIFICATION DETAILS

The grapes were hand harvested in the early hours of the morning, before sorting, destemming and crushing took place. The juice was settled overnight to allow the sediment to drop. The clear juice was then racked off the next day before fermentation in stainless steel tanks could take place. Post fermentation lees contact was maintained for three months, before racking and stabilisation prior to bottling. This wine was crafted in a fresh style without any oak component.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.2
pH	**Acidity**
3.37	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	Bentonite	Screw top	Western Cape	Yes