SECKFORD AGENCIES

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage 2024

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

Crisp apple and lemony freshness meets island aromatics of juicy mango, fresh pineapple and crushed limes. Vibrantly tropical, the palate is smooth and rounded with limy concentration and delectable fruit weight on the mid. A fine skein of acidity envelops the core of complex fruit and is sewn up beautifully dry for extra refreshment.

VINTAGE CONDITIONS

The 2024 vintage will be marked by the resilience of our vines through a season of contrasts. Heavy winter rainfall left the soil well-watered, providing a solid start to the growing season. However, strong winds during flowering posed a challenge, affecting the main shoots and resulting in a reduced fruit set. Despite these setbacks, the remainder of the season brought dry conditions that allowed the vines to recover and thrive. Though overall production was the lowest in the past 15 years, this scarcity bodes well for exceptional quality, promising a standout vintage in 2024.

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	1.4
pH	**Acidity**
3.34	5.5

ATTRIBUTES

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

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