SECKFORD AGENCIES

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage 2023

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

Generously fruited the palate radiates with sun kissed mango, pineapple glacé, ripe green pears and licks of lime. This tropical exuberance is woven effortlessly into a rounded texture; a cool lime-soaked acidity washes through, refreshing and shaping.

VINTAGE CONDITIONS

The year 2023 will go down in history as a vintage that posed several challenges for the vineyards. The season commenced with mild heat, which is favourable for budburst and initial growth. Despite temperatures remaining slightly below average, the vines seemed to be gearing up for an early harvest, with both Chenin and rose varieties ripening up to seven days earlier than usual. Consequently, these cultivars exhibited desirable levels of sweetness and ripeness during harvesting.

VINIFICATION DETAILS

After the grapes had been sorted, the grapes were destemmed and lightly crushed. The wine was settled overnight and the sediment was racked off the next day. Post fermentation lees contact was maintained for two months with weekly stirring of the lees before racking and stabilisation prior to bottling. This wine is crafted in a fresh style without any oak component.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.5
pH	**Acidity**
3.56	5.4

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