SECKFORD AGENCIES

BIG EASY CHENIN BLANC, ERNIE ELS

ERNIE ELS WINES

Vintage 2022



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

TASTING NOTE

Scents of the tropics... pineapple chunks, salted mango, pawpaw and squeezes of lime drift on the breeze of orange blossom, honeysuckle and the faintest whiff of summer fynbos. This transporting bouquet follows on to the palate evolving into stone fruits; fresh cut peaches, bites of nectarine freshness and zesty apple skin. The fruit is mouth coating and rich lifted by an inherent vibrancy that crests long into the lime-tinged, chalky finish.

VINTAGE CONDITIONS

The 2022 vintage will definitely be remembered as the year where we had good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. The mild conditions, coupled with cooler days in between, resulted in a slower and longer ripening period, allowing for excellent fruit development without any damage due to sunburn. The heat just before harvest was important for the final ripening process, resulting in grapes with developed flavours and good sugar.

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
13.3	2.1
pH	**Acidity**
3.47	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		Screw top	Western Cape	Yes