SECKFORD AGENCIES

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage 2021

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

There is an abundance of tropical fruit. Some honeysuckle blossoms, yellow stone fruit, peach and passionfruit. The bouquet is summery, with added fresh cut apple and some fynbos notes. The palate that follows is juicy with ripe melon, white peach, and fresh, bright acidity. Jam packed with fruit flavours and a citrus edge to the medium bodied lusciousness on the palate. The finish is persistent; rich fruited with an attractive youthful vibrancy.

VINTAGE CONDITIONS

The 2021 Vintage was an interesting Vintage with the temperature heating up again and the soil water was back to where it should be. The Chenin Blanc is shining all the way. Chenin Blanc is not scared of direct sunlight on the vines, as the fruit enjoys a bit of heat. The cooler days in between resulted in a slower and longer ripening period that allowed excellent fruit development without any damage due to sunburn.

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	1.7
pH	**Acidity**
3.36	6.0

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