

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage

2018



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

TASTING NOTE

The Big Easy Chenin is punchy and concentrated in the dry 2018 vintage. Ripe kumquat, summer melon, straw and hints of spice on the nose lead to a deep, fruity palate. It is crisp and fresh, but offers a soft and creamy mouthfeel. The fruit is ripe and easy-going, but the palate ends dry and savoury. The finish is long and nutty, maintaining notes of citrus throughout.

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season, although Ernie Els consider themselves blessed to have bountiful water on the Helderberg. They were, however, still careful with water use during the summer months leading up to harvest. The drought was buffered by a surprisingly cooler season, which allowed the vines to react gracefully to the drought with no abnormal growth patterns observed. Vine canopies were kept thin for sunlight and to further reduce the need for water. Vines' natural instinct in drier years is to produce smaller bunches with smaller berries – usually the start of a great wine and 2018 was no different. White wines from the 2018 vintage appear to have great vintage specific concentration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	1.7
pH	Acidity
3.31	5.6

VINIFICATION DETAILS

The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed before grape bunches were gently de-stemmed and lightly crushed. The wine was settled overnight and the sediment racked-off the following day. Fermentation took place at low temperatures (12-14°C) in stainless steel tanks with a combination of yeasts, over a two week period. Working very reductively in the cellar after both crushing and de-stemming, 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 contact.

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Louis Strydom



Fining Agent

Gelatine



Closure

Screw top



Region

Western Cape



Vegan

No