

BIG EASY CHENIN BLANC, ERNIE ELS

Vintage

2019



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

TASTING NOTE

Hints of citrus peel and notes of preserved lemon and lime are rounded out with riper guava, quince and white florals. While super fresh, there is a hint of crushed almond to add weight with gentle acidity that follows to a medium-long finish.

VINTAGE CONDITIONS

The effect of the drought still lingered in the background of the 2019 vintage. The estate continued their efforts in the canopy, managing water use to irrigate as little as possible. The 2019 season started surprisingly cool with no heat waves. One challenge that arose was uneven bud burst, managed selectively in harvesting followed by berry selection at the cellar. The mild stress of the vines was eased by the cooler temperatures that were experienced, allowing for smaller berries. During fruit ripening the cooler weather persisted, giving the grapes some fantastic hang time and development, which usually can't be afforded due to the fast sugar accumulation.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.1
pH	Acidity
3.34	6.8

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. 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 Partial	 Bottle Size 75cl	 Vegetarian No
 Winemaker Louis Strydom	 Finning Agent Gelatine	 Closure Screw top	 Region Western Cape	 Vegan No

