

## BIG EASY CABERNET SAUVIGNON, ERNIE ELS



Vintage

2021



region within Stellenbosch, with selected parcels from different coastal regions to complete the blend.

Big Easy Cabernet was sourced from the Helderberg

### TASTING NOTE

85% Cabernet Sauvignon, 15% Cinsault. Rich ruby. Fragrant aromas of Herbs de Provence, wild rosemary, bay leaf, sorrel; leafy, savoury herbs mingle with fresh cassis, new spring plums, blackberries. Elegant oaking adds hints of ash, cedar and ground cinnamon to density of black fruit. The palate is sappy and fine, proffering fresh red plums, blackcurrant, touch of cola and balsamic threaded with ripe, round tannins and a juicy core. Elegant yet structured, the firm tannins melt into a fresh and fruited finish. Offering great drinkability without sacrificing concentration.

## VINTAGE CONDITIONS

The 2021 Vintage was the first vintage where the vines started to come back into their normal circadian rhythm with the rain and temperatures normalizing. This vintage started with the soil at full water holding capacity allowing the vines to bud with no limitations. The temperatures this season were relatively hot, but had intermittent cooler days with rain. This led to stretching the ripening of the fruit to allow the ripening process to continue for longer.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.3
рН	Acidity
3.62	6.0

# VINIFICATION DETAILS

The grapes were hand-harvested in the cool of the early morning. On the sorting table, all excess stalks and inferior berries were removed. Fermentation took place in 7-ton open-top stainless steel tanks and the wines were pumped over or punched down manually 3 to 5 times per day, ensuring maximum colour extraction from the skins. Each variety is matured separately in 2nd and 3rd fill oak barrels for 12 months before final blending and eventual bottling.

### **ATTRIBUTES**

