SECKFORD AGENCIES

BIG EASY CABERNET SAUVIGNON, ERNIE ELS

Vintage 2022

ERNIE ELS WINES

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	2.8
pH	**Acidity**
3.67	5.8

Big Easy Cabernet was sourced from the Helderberg region within Stellenbosch, with selected parcels from different coastal regions to complete the blend.

TASTING NOTE

88% Cabernet Sauvignon, 12% Cinsault. Rubied plum. Bushels of herbs dried in sea winds, salty-savoury, and somehow nostalgic. Vibrant blackcurrant and red plums explode in a hail of cassis and tea leaf cascade. Lifted red-berries, plums and morello cherries evolve to the sappy core, neatly stitched in by the finest of tannins from delicate oaking, describing in a backdrop of vanilla pod and subtle toast. Open and inviting, keenly pitched red-toned acidity complements chalkiness on the finish.

VINTAGE CONDITIONS

The 2022 vintage will definitely be remembered as the year of good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. More berries per vine meant a good balance between reproductive and vegetative growth, and, because of restrictive pruning to allow for a certain tonnage per hectare, the leaves are not overburdened. Mild conditions allowed the vines to catch up nicely with warm days after veraison. The heat before harvest is very important for the development of red cultivars and especially for the premium quality Cabernet Sauvignon.

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 was matured separately in oak barrels and a portion of the Cabernet Sauvignon spent time in concrete eggs, before final blending and bottling took place.

AWARDS

Decanter: 95 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	None	Screw top	Stellenbosch	Yes