

BIG EASY CABERNET SAUVIGNON, ERNIE ELS

Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	3.7
pH	Acidity
3.55	6.0

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

TASTING NOTE

85% Cabernet Sauvignon, 15% Cinsault. Rich fruited, with lovely intensity. Notes of graphite over nice dark brooding fruit. Attractive oak aromas, cedar, spice as well as ripe plum/dark fruit and an attractive warmth to the nose. There is an attractive herbaceousness, plus a hint of good reduction. Super youthful in appearance, almost purple edged colour. The aroma exudes a sense of quality. The palate follows, with quiet red fruit which is tangy and bright on the palate. As the wine opens the fruit and earthy notes integrate more. The wine is serious, but easy drinking with soft tannins and becomes quite juicy, yet refined. Wonderfully youthful, energetic, with a lingering graphite/lead pencil finish.

VINTAGE CONDITIONS

The harvest period started a few weeks earlier than in 2019 as the favourable growing conditions in spring sped up bud burst and the warm, sunny summer days that followed allowed for effective grape ripening. The summer temperatures were warm but moderate and the grapes were allowed to accumulate their concentrated flavours. There was variation in some blocks but good yields overall. Sufficient rainfall in the winter months made for a promising growing season. The site is comprised of a granite mother material, with mainly Tukulu and Oakleaf soil types as well as a high clay content. This allowed for good water retention into the summer months, which helped in retaining moisture. The bunches developed nicely with good sugar levels and concentration of complex flavours in the grapes.

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 oak barrels before final blending and eventual bottling.

ATTRIBUTES

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



Winemaker

Louis Strydom



Fining Agent



Closure

Screw top



Region

Western Cape



Vegan

Yes