

BIG EASY CABERNET SAUVIGNON, ERNIE ELS



Vintage

2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.2
рН	Acidity
3.67	5.5

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

TASTING NOTE

Deep ruby in colour with a pink rim, some classic dusty graphite notes, followed by oak spice, notes of plum, sour cherries, wet tobacco, crushed stone, black cherries and attractive cocoa dust. The palate follows with darker forest berry and cassis. It is juicy on the entry, but classic cabernet sauvignon with juicy fruit, and good deep flavour intensity. The fruit is balanced with vivid acidity and firm accessible yet serious and dry tannins.

VINTAGE CONDITIONS

The effect of the drought still lingers in the background. The winery continue to focus in the canopy, managing water use to irrigate as little as possible to focus on quality. The 2019 season started surprisingly cool with no heat waves. One challenge that arose was the uneven bud burst, managed by selecting individual bunches during harvest 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 that gave the grapes some fantastic hang time and development, which can't normally be utilised due to fast sugar accumulation.

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

