

BIG EASY CABERNET SAUVIGNON, ERNIE ELS

Vintage

2018



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

TASTING NOTE

A fresh, crunchy and vibrantly-fruited palate balances the charming sweeter notes with aplomb. Opulent and deeply aromatic on the nose, there is just a hint of spice that co-mingles with the raspberry and redcurrant fruit on the palate. Light to medium bodied in structure. A blend of 85% Cabernet Sauvignon and 15% Cinsault.

VINTAGE CONDITIONS

The 2018 harvest season will be remembered as the drought season. Ernie Els Wines considered themselves lucky to have bountiful water on the Helderberg. They were, however, still careful with water use during the summer months leading up to harvest and have been working hard to adapt their viticultural techniques during the past 3 years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffered by a surprisingly cooler season that allowed the vines to react to the drought with no abnormal growth patterns observed. Vine canopies were kept thin for sunlight, and of course, less leaves meant less water needed. The vines' natural instinct was to produce small bunches with smaller berries – usually the start of a great wine! With moderate, but warm days during December and January, the start of harvest returned to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness while the berries steadily developed their flavours over a slightly longer period of time.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	4.0
pH	Acidity
3.62	6.2

VINIFICATION DETAILS

The grapes were handpicked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed and grape bunches were gently destalked. Fermentation took place in 7-ton, open-top stainless steel tanks. The wines were pumped-over and/or punched-down manually 3 to 5 times per day to ensure maximum colour extraction from the skins. After primary fermentation the wine was left on skins for an additional 10-16 days before pressing. Each variety was matured separately (micro-vinified) in oak barrels before blending and eventual bottling.

AWARDS

Veritas: Silver

ATTRIBUTES

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



Winemaker

Louis Strydom



Fining Agent

Egg white



Closure

Screw top



Region

Western Cape



Vegan

No