

2021

BIG EASY RED BLEND, ERNIE ELS



Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.0
рН	Acidity
3.67	5.7

A blend of Shiraz, Cabernet Sauvignon, Grenache, Mourvèdre, Cinsaut and Viognier from in and around the Stellenbosch region.

TASTING NOTE

Floral aromas of violets with notes of plums and blueberry. Fresh and juicy, with herbal flavours and gentle tannins.

Shiraz 60%; Cabernet Sauvignon 19%; Mourvèdre 6%; Viognier 6%; Grenache 5% & Cinsault 4%.

VINTAGE CONDITIONS

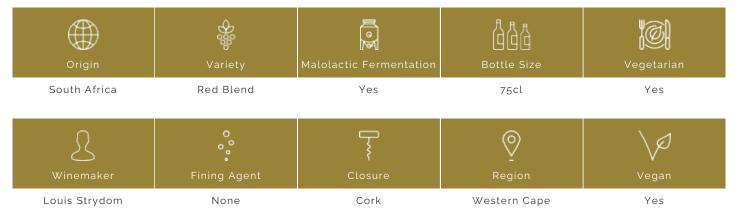
The 2021 Vintage was the first vintage where the vines started to come back into their normal circadian rhythm with the rain and temperatures normalizing. This vintage started with the soil at full water holding capacity allowing the vines to bud with no limitations. The temperatures this season were 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.

VINIFICATION DETAILS

The grapes are hand-harvesting in the cool of the early morning. Whole berries are fermented in open top tanks and barrels with intermittent pumpovers and punch-downs to ensure a balance between flavour, colour and tannin extraction from the skins. All ferments are meticulously monitored to ensure that all the natural aromas and flavours are preserved. After primary fermentation, some tanks will undergo extended maceration. Each variety is matured separately in oak before final blending.

AWARDS

DWWA: Silver



ATTRIBUTES