

## BIG EASY RED BLEND, ERNIE ELS

Vintage

2020



### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.4    | 1.7            |
| pH      | Acidity        |
| 3.55    | 5.8            |

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

### TASTING NOTE

Based on Syrah with deep red and black berry fruit, vibrant spice notes and floral perfume from Cinsault and Grenache. The Cabernet Sauvignon adds some graphite and notes of fresh tilled earth. The palate is filled with cool fruit, lifted with spice and fleshed out with juicy, bold yet crunchy freshness. Tannins add length and structure leading to a linear and pretty send off. There is a good mix of serious focused tannins, elegant cedar oak spice and fresh fynbos lift that makes for a clever blend that works very well and is a seamless knit of lovely, perfumed florals, and fine juicy fruit. Shiraz 60%; Cabernet Sauvignon 20%; Grenache 5%; Mourvèdre 5%; Cinsault 5% and Viognier 5%

### VINTAGE CONDITIONS

The harvest period started a few weeks earlier than in 2019 as favourable growing conditions in spring sped up bud burst and the warm, sunny summer days that followed allowed for effective grape ripening. Summer temperatures were warm, but moderate and the grapes were allowed to accumulate their concentrated flavours. Despite variation in some of the blocks, there were 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 allows for good water retention into the summer months, which helps to retaining moisture. The bunches developed nicely and there were good sugar levels and concentration of complex flavours in the grapes.






### 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 pump-overs 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 & IWC: Silver

### ATTRIBUTES

|   |   |   |   |   |
|---|---|---|---|---|
|  |  |  |  |  |
| Origin  | Variety   | Malolactic Fermentation   | Bottle Size   | Vegetarian  |
| South Africa  | Red Blend   | Yes   | 75cl  | Yes   |



Winemaker

Louis Strydom



Fining Agent



Closure

Cork



Region

Western Cape



Vegan

Yes