

BIG EASY RED BLEND, ERNIE ELS

Vintage

2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
pH	Acidity
3.58	5.9

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

TASTING NOTE

This vintage displays a dark, brooding nose with damp forest and meaty notes lifted by crunchy red and black fruits, with a savoury spice overlay. Aromas of bay leaf and hints of vanilla follow. This wine is vibrant and alight with a youthful energy, ending with a juicy, sweet-fruited flourish. In 2018, a blend of 60% Shiraz, 20% Cabernet Sauvignon, 5% Grenache, 5% Mourvèdre, 5% Cinsaut and 5% Viognier.

** Gift boxed magnum available**

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.




VINIFICATION DETAILS

The grapes were hand-picked in the cool of early morning. Whole berries were 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 were meticulously monitored during fermentation to ensure that the natural aromas and flavours were preserved and highlighted as required. After primary fermentation some tanks and barrel underwent extended maceration as required. Each variety was matured separately (micro-vinified) in oak barrels (80% in 300 litre French oak barrels and 20% in 300 litre American oak barrels) for 14 months before blending and eventual bottling.

AWARDS

DWWA: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Louis Strydom	Egg white	Screw top	Western Cape	No