

BIG EASY ROSÉ, ERNIE ELS

Vintage

2023





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.8
рН	Acidity
 3.47	5.3

The composition of Ernie El's Big Easy Rosé changes with each vintage, with varying percentages of the varieties dictating the hue of the blend.

TASTING NOTE

Sea-shell pink with copper highlights. A tapestry of summer fruit weaves in, radiating from fresh sour cherries and vibrant yellow peaches to a sunburst of pineapple zested in orange peel. From the Cabernet Sauvignon, there's a hint of structure to its silky texture, holding juicy, persistent red berries aloft, a frame as delicate as lace. Citrus freshness is the undertow, ebbing to a pinpoint dry, and clean finish. 85% Cabernet Sauvignon, 15% Cinsault.

VINTAGE CONDITIONS

The year 2023 will go down in history as a vintage that posed several challenges for the vineyards. The season commenced with mild heat, which is favourable for budburst and initial growth. Despite temperatures remaining slightly below average, the vines seemed to be gearing up for an early harvest, with both Chenin and rose varieties ripening up to seven days earlier than usual. Consequently, these cultivars exhibited desirable levels of sweetness and ripeness during harvesting.

VINIFICATION DETAILS

The grapes were hand-picked in the early hours of the morning and brought to the cellar for processing. Whole bunches of Cabernet Sauvignon and Cinsault grapes were transferred straight into the membrane press. This whole bunch press action helped with preserving fruit and floral aromas while preventing the extraction of phenols or tannins from the skins. The pressed juiced was settled and racked before being inoculated for fermentation. After fermentation the wine was transferred to old barrels for a 3-month period and left on the fine lees. Before bottling the wine was racked from the barrels, stabilised and filtered to ensure a fresh and aromatic wine in bottle.

AWARDS

Rosé Rocks 2023 - Double Gold

ATTRIBUTES

