SECKFORD AGENCIES

BIG EASY ROSÉ, ERNIE ELS

Vintage 2022

ERNIE ELS WINES

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

An elegant summery rosé with a defined structure. Refreshing and engaging aromatics of red hibiscus flowers, wild red-berried fruit, fragrant herbs and orange skin unfold. The palate is loaded with punchy berry fruit, a tangy medley of forest berries, boysenberries, cranberries, and strawberries, on the mid-palate, the brightness of watermelon. Superbly dry, there is just the faintest tug of tannins on the citrus-toned finish, drawing you back in for another sip. 90% Cabernet Sauvignon, 10% Cinsault.

VINTAGE CONDITIONS

The 2022 vintage will definitely be remembered as the year of good fruit set. After pruning, budburst came about two weeks later than expected. This resulted in flowering occurring in a period with cooler temperatures. More berries per vine means a good balance between reproductive and vegetative growth, and, with restricted pruning to allow for a certain tonnage per hectare, th leaves are not overburdened. Mild conditions allowed the vines to catch up nicely with warm days after veraison. The heat before harvest is very important for the development of red cultivars and especially for the premium quality of our Cabernet Sauvignon.

VINIFICATION DETAILS

Hand-picked grapes arrive at the winery in the mornings. The whole bunches are transferred straight into the membrane press. This whole bunch press action help to preserve fruit and floral aromas while preventing the extraction of phenols or tannins from the skins. The pressed juiced is settled and racked before being inoculated for fermentation. After fermentation is complete the rosé wine is transferred to old barrels for a 3-month period and left on its fine lees. Before bottling the wine is racked from the barrels, stabilized and filtered to ensure a fresh and aromatic wine in bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.3
pH	**Acidity**
3.54	5.4

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom		Screw top	Stellenbosch	Yes