SECKFORD AGENCIES

BIG EASY ROSÉ, ERNIE ELS

Vintage 2021

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

Inviting pale rose in colour. The nose bursts with spring blossoms, fresh raspberry and strawberry notes, and a refreshing herbal cut. The palate is juicy with red apple, red berry mélange and vibrant piquant acidity. A mouth-watering palate with freshness and subtle flavours offers great summer drinking. The finish is dry, juicy and focused. 85% Cabernet Sauvignon, 15% Cinsault.

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

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
13.5	3.3
pH	**Acidity**
3.59	6.1

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom		Screw top	Stellenbosch	No