SECKFORD AGENCIES

BIG EASY ROSÉ, ERNIE ELS

Vintage 2020

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

2020 Big Easy Rosé is a blend of 87% Cabernet Sauvignon and 13% Cinsaut. An elegant summery rosé with a light rose-gold tinted colour. Bursting with pink florals followed by inviting and fresh summery fruit, some dried citrus, hints of musk and wild strawberry. Spicy notes and lemon zest add to a savoury complexity that follows to the palate. The wine has a lovely texture, fresh and lively with a pointed and dry finish.

VINTAGE CONDITIONS

The harvest period started a few weeks earlier than in 2019 as the favourable growing conditions in spring sped up bud burst and the warm, sunny summer days that followed allowed for effective grape ripening. The summer temperatures were warm, but moderate and the grapes were allowed to accumulate their concentrated flavours. The winery were fortunate to bring in good yields, despite the fact that they had variation in some of the blocks. Luckily, 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 in retaining moisture. The bunches developed nicely, with good sugar levels and concentration of complex flavours in the grapes.

VINIFICATION DETAILS

Hand-picked grapes arrived at the winery in the morning. The whole bunches were transferred straight into the membrane press. Whole bunch press action helped to preserve 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 was complete the rosé wine was transferred to old barrels for a 3-month period and left on its fine lees. Before bottling the wine was racked from the barrels, stabilised and filtered to ensure a fresh and aromatic wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	3.3
pH	**Acidity**
3.51	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	No	75cl	Yes

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