SECKFORD AGENCIES

BIG EASY ROSÉ, ERNIE ELS

ERNIE ELS WINES

Vintage 2019

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

A perfume of candied cherry and dried strawberry. The colour is a delicate blush, hinting at the wafts of watermelon and summer red berry fragrance. The palate is fresh and fruity with a medium-dry finish. A blend of 93% Shiraz, 7% Viognier.

VINTAGE CONDITIONS

The effect of the drought still lingered in the background of the 2019 vintage. The estate continued their efforts in the canopy, managing water use to irrigate as little as possible. The 2019 season started surprisingly cool with no heat waves. One challenge that arose was uneven bud burst, managed selectively in harvesting followed by berry selection at the cellar. The mild stress of the vines was eased by the cooler temperatures that were experienced, allowing for smaller berries. During fruit ripening the cooler weather persisted, giving the grapes some fantastic hang time and development, which usually can't be afforded due to the fast sugar accumulation.

VINIFICATION DETAILS

The grapes were hand-picked in the cool of early morning, with the whole bunches transferred straight into the membrane press, helping to preserve fruit and floral aromas while preventing the extraction of phenols or tannins from the skins. The pressed juice was then settled and racked before being inoculated for fermentation. After fermentation was complete the wine was transferred to old barrels for a 3-month period and left on its fine lees, then racked, stabilised and filtered before bottling to ensure a fresh and aromatic wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.5
pH	**Acidity**
3.35	5.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	No	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Louis Strydom	Gelatine	Screw top	Western Cape	No