

BIG EASY ROSÉ, ERNIE ELS

Vintage2024



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

Salmon-hued, radiating rose gold. Inviting scents of forest-berries, sour cherries, cranberries float on undertow of melon, summer strawberries and nectarine. Generosity of fruit deepens on the palate along spine of river-pebble minerality and energising lemon-toned acidity. Offering both concentration and refreshment with an appetisingly bone-dry finish, 90% Cabernet Sauvignon, 10% Cinsault.

VINTAGE CONDITIONS

The 2024 vintage will be marked by the resilience of our vines through a season of contrasts. Heavy winter rainfall left the soil well-watered, providing a solid start to the growing season. However, strong winds during flowering posed a challenge, affecting the main shoots and resulting in a reduced fruit set. Despite these setbacks, the remainder of the season brought dry conditions that allowed the vines to recover and thrive. Though overall production was the lowest in the past 15 years, this scarcity bodes well for exceptional quality, promising a standout vintage in 2024

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	1.0
pH	Acidity
3.37	5.3

VINIFICATION DETAILS

The Cabernet Sauvignon and Cinsault grapes were harvested from individually-selected, low-yielding trellised vines from northwest-facing vineyards within the Stellenbosch appellation. With an altitude of 140 to 270 meters above sea level, together with the cooling influence of the Atlantic Ocean, the ripening period can be extended, resulting in wines with phenolic ripeness.

ATTRIBUTES

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Louis Strydom	 Fining Agent Bentonite	 Closure Screw top	 Region Stellenbosch	 Vegan Yes