

Big Easy 2008

Appearance: Ruby red.

Aroma: Shows focused blueberry aromas with caramel and a light spiciness.

Palate: Very balanced and has beautiful tannin integration with great depth. Obvious dark berry flavours are infused with a chocolate cake feel and a hint of mocha from the oak. The finish is long and fruity.

variety : Shiraz | 55% Shiraz, 20% Cabernet Sauvignon, 11% Grenache, 10% Mourvèdre, 4% Viognier

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : **alc** : 15.0 % vol **rs** : 4.6 g/l **pH** : 3.55 **ta** : 5.6 g/l **va** : 0.55 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : The soils are deep red and are a mixture of weathered / decomposed granite and Hutton. A small percentage is made up of clay and Clovelly.

about the harvest: The different clones of Shiraz, Cabernet Sauvignon, Grenache, Mouvedre and Viognier are kept separate (micro-vinified) throughout vinification. Vinified in 300 litre French oak barrels for 15 months, the wine underwent bottle maturation for a further 18 months. This wine is made in a full robust style and has the potential to age.

