

Ernie Els Big Easy Rosé 2014

The Big Easy Rosé shows off-pink hues and a crystalline salmon core. Made from 100% Syrah, it offers notes of dried flowers, cured bacon and fruit pastels. The mid-palate is light, soft and round, finishing with a pleasingly dry, lemony-fresh tail.

variety : Shiraz | 100% Shiraz

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Western Cape

analysis : alc : 12.58 % vol rs : 3.5 g/l pH : 3.19 ta : 5.3 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The 2014 Vintage

Initial vineyard growth was slow due to late cold fronts experienced during August 2013 followed by cool, wet weather at the start of the growing season leading to relatively high incidence of disease. Mid-November rainfall further hampered effective disease control by creating challenging spraying conditions and limiting access to the vineyards. As a result, downy mildew led to crop losses early on in the season in some of our white wine areas. Thereafter, favourable climatic conditions improved for flowering and good berry set ensued. The high rainfall in mid-November did however spark vigorous growth which required extra input to ensure superior grape quality and disease prevention through good canopy aeration and sunlight exposure. Widespread rainfall during early January increased pressure on viticulturists due to the threat of disease and even further rot. The coastal regions weren't as affected by the rain. Ideal dry and moderate conditions reigned during ripening in January and mid-February after which a warm period accelerated ripening and resulted in great pressure on harvest intakes. The wine potential looks promising in terms of quality. Moderate weather conditions during the harvest season contributed to intense rosé and white wines which are expected to be particularly tropical with fresh characteristics.

About The Vineyard

The Shiraz grapes were harvested from individually selected, low yielding trellised vines from northwest-facing vineyards within the Stellenbosch appellation.

about the harvest: The grapes were hand-picked in the cool of early morning. On the sorting table, all excess stalks and inferior berries were carefully removed.

in the cellar : Grape bunches were gently de-stemmed with a de-stalker and lightly crushed. The wine was left in a separator for one hour and racked-off into a settling tank. The following day fermentation was initiated at low temperatures (12-14°C) in stainless steel tanks with Vin13 yeast. This took place over a two week period. Working very reductively in the cellar after both crushing and de-stemming, post fermentation wine was stabilized prior to bottling. This wine is crafted in a fresh style without any oak component.

Production: 1 750 X 6 X 750ml cases

Sustainability Initiative: I.P.W. (Integrated Production of Wine) Certified

