

Ernie Els Big Easy Rose 2015

The Big Easy Rosé shows a suave, pale pink colour and is produced from 100% Shiraz in a classic Mediterranean style. It offers bags of white peach, strawberry, flowers and crushed red berries on a seamless palate. Bright acidity balances the slightly creamy mouthfeel, carrying the easy and accessible style. All finishing in fruit pastels and a touch of candyfloss, with just a hint of sweetness adding further depth. A lively, refreshing rosé for all occasions.

variety : Shiraz | 100% Shiraz

winery : Ernie Els Wines

winemaker : Louis Strydom

wine of origin : Stellenbosch

analysis : alc : 13.37 % vol rs : 4.2 g/l pH : 3.18 ta : 5.4 g/l

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

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

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in the vineyard : The vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Good reserves were accumulated during the post-harvest period in April and May, after which leaf fall generally occurred at the right time. A cold, wet winter led to the accumulation of sufficient cold units for the full breaking of dormancy, which contributed to even bud break. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years, with almost no losses due to diseases or rot. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Lower temperatures at night during this time contributed towards good flavour development.

about the harvest:

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

Although somewhat smaller, this was one of the best, if not the best, harvests in years. The grapes were hand-picked in the cool of early morning.

Harvest Dates: March & April 2015. 23.0° Brix average sugar at harvest.

in the cellar : On the sorting table, all excess stalks and inferior berries were carefully removed. 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.

