

## Ernie Els Big Easy Rosé 2016

The crystalline-pink Big Easy Rosé 2016 is a melange of Shiraz and Cinsaut and offers a classically dry and yet fun style. The nose abounds with notes of crunchy strawberries, cherry and subtle black-currants. The palate is fresh and tangy but still delivers a savoury edge and long creamy finish.

**variety :** Shiraz | 65% Shiraz, 35% Cinsaut

**winery :** Ernie Els Wines

**winemaker :** Louis Strydom

**wine of origin :** Western Cape

**analysis :** alc : 13.16 % vol   rs : 3.2 g/l   pH : 3.15   ta : 5.8 g/l

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

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

**ageing :** Light-bodied and characterful, this Rosé will be best enjoyed young

**in the vineyard :** Stellenbosch and Perdeberg vineyard sites.

Challenging conditions led to a reduced wine grape crop for South African producers in 2016, but grapes were healthy and concentrated flavours promise good wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. Smaller berries led to more concentrated colour and flavour on the positive side and good wines are expected from the 2016 harvest. Good reserves were accumulated during the post-harvest period (April and May), after which leaf fall occurred mostly at the right time. The winter started off late in most of the regions but the weather conditions were cold enough to break dormancy. Spring came on time and the weather conditions were ideal which led to good, even bud burst. The harvest period started a week early due to the warmer weather and it ended about two weeks earlier. The wines from the 2016 vintage appear astoundingly good, with great structure and good flavours.

**about the harvest:** The grapes were hand-picked in the cool of early morning.  
Harvest: March & April 2016. 23.0° Brix average sugar at harvest

The Shiraz grapes were harvested from individually selected, low yielding trellised vines from northwest-facing vineyards within the Stellenbosch appellation. The Cinsaut grapes were harvested from 24 year old bush vine from Perdeberg appellation.

**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.

Production: 4 500 x 6 x 750ml cases

SUSTAINABILITY INITIATIVE I.P.W. (Integrated Production of Wine) Certified.

