



Ernie Els Big Easy Rosé 2018



RELEASE DATE	1 December 2018
VARIETAL COMPOSITION	Shiraz 93% • Viognier 7%
APPELLATION	Western Cape
TECHNICAL DATA	Alc. 11.60 % By Vol. • R.S. 2.0/l • T.A. 6.2g/l • pH 3.8
HARVEST	February & March 2018. 20.0° Brix average sugar at harvest
PRODUCTION	3000 x 6 x 750ml cases
SUSTAINABILITY INITIATIVE	I.P.W. (Integrated Production of Wine) Certified

TASTING NOTES

The light-bodied Big Easy Rosé is pale Salmon in colour, but rich in character and elegant in composure. Produced predominantly from Shiraz, it offers beautiful fragrance, delicate fruit and a savoury edge. Juicy citrus and dried strawberry lines the palate with and a dash of floral notes from the Viognier component making for intriguing and yet uncomplicated drinking. Vibrant, fruity and almost saline, the finish is clean and lip-smackingly fresh. Beautifully dry, delicious and refined, this is classic rose that can be enjoyed with or without food.

THE 2018 VINTAGE

The 2018 harvest season will be remembered as the drought season. At Ernie Els Wines we are very blessed to have bountiful water on the Helderberg. We were however still careful with our water use during the summer months leading up to harvest. We've also been working hard to adapt our viticultural techniques during the past 3 years to help the vineyards cope optimally with the heat and limited irrigation. The drought was further buffer by a surprisingly, and fancifully cooler season. Due to the somewhat buffered circumstances the vines reacted gracefully to the drought with no abnormal growth patterns observed. Vine canopies were kept nice and thin for sunlight and of course less leaves means less water needed. Vineyards are resilient plants and its natural instinct in drier years are to produce smaller bunches with smaller berries. Small berries are usually the start of a great wine and 2018 was no different. The wines from the 2018 vintage appear to have a great vintage specific concentration. With moderate, but warm days during December and January we saw the start of harvest return to its normal date. The uninterrupted warmth during harvest also helped the bunches reach optimal ripeness while the berries steadily developed its flavours over a slightly longer period of time. The rosé from the 2018 vintage appears fresh with good flavours

ABOUT THE VINEYARD

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

WINEMAKING

The grapes were hand-picked in the cool of early morning. 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.