



BIG EASY ROSÉ 2019

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THE 2019 VINTAGE

The effect of the drought still lingers in the background. We continued our effort in the canopy, managing water use to irrigate as little as possible focusing on our aim of quality. The 2019 season started surprisingly cool with no heat waves hitting us. One challenge that arose was uneven bud burst, this we managed in harvesting, doing so selectively followed by berry selection at the cellar. The mild stress of the vines was eased by the cooler temperatures that we experienced allowing for smaller berries that is always of importance to us. During fruit ripening the cooler weather persisted that gave the grapes some fantastic hang time and development, which we usually can't afford due to the fast sugar accumulation.

VITICULTURE

The Shiraz and Viognier grapes were harvested from individually-selected, low-yielding trellised vines from northwest-facing vineyards within the Stellenbosch appellation. With an altitude of approximately 250 metres above sea level, together with the cooling influence of the Atlantic Ocean, the ripening period can be extended, resulting in wines with phenolic ripeness.

VINICULTURE

Hand-picked grapes arrive at the winery in the mornings. The whole bunches are transferred straight into the membrane press. This whole bunch press action help to preserve fruit and floral aromas while preventing the extraction of phenols or tannins from the skins. The pressed juiced is settled and racked before being inoculated for fermentation. After fermentation is complete the rosé wine is transferred to old barrels for a 3-month period and left on its fine lees. Before bottling the wine is racked from the barrels, stabilized and filtered to ensure a fresh and aromatic wine in bottle.

TASTING NOTES

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TECHNICAL DATA

Shiraz 93% and Viognier 7%

Alc 12.93% by Vol. – R.S. 3.5 g/l – T.A. 5.5 g/l – pH 3.35

PRODUCT DESCRIPTION		CASE QTY	CURRENT VINTAGE	ALCOHOL %	
Ernie Els Big Easy Rosé		6 bottles	2019	13,0	
BOTTLE	BOTTLE SIZE	UPC BOTTLE BARCODE	BOTTLE DIMENSIONS (Height x Diameter Weight)		
	750 ml	6009880029020	308 mm (h) x 74.1 mm (d) 410 g		
CASE	CASE DIMENSIONS (Height x Length x Width)	SCC CASE BARCODE	CASE WEIGHT	NUMBER OF 6 x 750ml CASES PER LAYER	NUMBER OF LAYERS PER PALLET
	315 mm x 233 mm x 156 mm	6009880029037	7.3 Kg	28	4