



Ernie Els 2014 Big Easy



RELEASE DATE	1 st September 2015
VARIETAL COMPOSITION	Shiraz 61%, Cabernet Sauvignon 20%, Grenache 7%, Mourvèdre 4%, Cinsaut 4%, Viognier 4%
APPELLATION	Western Cape
VINEYARDS	Stellenbosch & Wellington vineyard sites
HARVEST	March & April 2014. 22.5° Brix average sugar at harvest
TECHNICAL DATA	Alc. 14.44% By Vol. • R.S. 3.4 g/l • T.A. 5.8/l • pH 3.67
PRODUCTION	30 000 x 6 x 750ml cases
SUSTAINABILITY INITIATIVE	I.P.W. (Integrated Production of Wine) Certified

TASTING NOTES

The Big Easy 2014 Shiraz-based blend is far more than a crowd-pleaser. Offering a spicy, savoury richness, Cabernet Sauvignon adds structure while dashes of Grenache, Mourvedre and Cinsaut give a classy Sothern French feel. The juicy nose and palate is further enhanced by gorgeously perfumed Viognier, adding an extra dimension of silky depth. Plenty of kirsch, black and red fruits lead to pain grille notes and hints of Asian spice. Medium bodied and yet densely fruited, this charming wine finishes with macaroon nuts and sweet red cherries. Fresh, velvety and delicious in its youth!

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 red 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. 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 red wines.

ABOUT THE VINEYARD

The Shiraz, Cabernet Sauvignon, Mourvèdre and Viognier were sourced from the Helderberg region within the Stellenbosch appellation. Cinsaut was obtained from various sites in Stellenbosch as well. Grenache was purchased from both Wellington and Stellenbosch vineyards.

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 destalked with a Bucher de-stalker and lightly crushed. Fermentation took place in 7-ton, open-top stainless steel tanks with yeast WE 372 being added to the juice. The wines were pumped-over and punched-down manually 5 times per day ensuring maximum colour extraction from the skins. After primary fermentation the maceration period was 10 - 16 days before pressing. Each variety is matured separately (micro-vinified) in oak barrels before blending and eventual bottling.