

ERNIE ELS WINES

BIG EASY RED - 2016

Big Easy epitomizes and reflects Ernie's manner; big in stature, gentle in character. A full-bodied, yet accessible red blend that is created around the bold structure of Shiraz and Cabernet Sauvignon. 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. This wine offers spicy, savory richness, and as the name suggests, the Big Easy is bold in flavor yet easy in demeanor.



WINE NOTES

COLOR

Deep Red

AROMA

The juicy nose and palate is further enhanced by gorgeously perfumed Viognier, adding an extra dimension of silky depth.

TASTE

The palate is lined with chocolate, spice and sweet cherries. A peppery nuance adds further character, all framed by a fine structure and juicy core.

PRODUCT INFORMATION

Vintage:

2016

Type:

Red

Grape Variety Used:

60% Shiraz
20% Cabernet Sauvignon
7% Cinsault
5% Grenache
5% Viognier
3% Mourvèdre

Appellation:

DNA--WESTERN CAPE

Alcohol:

14%

Length/Type of Fermentation:

Fermentation took place in 7-ton, open-top stainless steel tanks. The wines pumped-over and punched-down manually 5 times per day. The maceration period was 10-16 days before pressing.

Length/Time of Aging:

Each variety is matured separately. Aged for 14 months – 80% in 300 litre French Oak barrels and 20% in 300 litre American Oak barrels.

Packaging Available:

6 - 750 ML