



## Ernie Els Big Easy Cabernet Sauvignon 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.34 | ph: 3.70 | rs: 2.8 | ta: 5.6

type Red

producer Ernie Els Wines

winemaker Louis Strydom

wine of origin Western Cape

body Medium

### tasting notes

The great vintage of 2015 gives the Big Easy Cabernet Sauvignon a slightly more serious side. Rich and elegant with notes of luxury dark chocolate, cinnamon spice and ripe plums fill the glass. The palate is dark fruited, medium to full-bodied and is complemented by hints of dried herbs and salty liquorice. Finely etched tannins contrast juicy fruit and provide good structure and a layered finish.

### ageing potential

Will drink well over the next 3 - 4 years.

### blend information

85% Cabernet Sauvignon, 15% Cinsaut

### food suggestions

This wine begs for a rare cut of Sirloin

### in the vineyard

APPELLATION Western Cape

VINEYARDS Stellenbosch and Coastal vineyard sites

Cabernet Sauvignon was sourced from the Helderberg region within the Stellenbosch appellation. Selected pockets of Cabernet Sauvignon were sourced from different coastal regions to compliment the style. The Cinsaut was sourced from 22 year old bush vines.

The vintage will be remembered as one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Good reserves were accumulated during the post-harvest period in April and May, after which leaf fall generally occurred at the right time. A cold, wet winter led to the accumulation of sufficient cold units for the full breaking of dormancy, which contributed to even bud break. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years, with almost no losses due to diseases or rot. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Lower temperatures at night during this time contributed towards good flavour development in the white wines. Although somewhat smaller, this was one of the best, if not the best, harvests in years.