

# BIG FLOWER

## CABERNET FRANC 2016

### STELLENBOSCH



#### IN THE VINEYARD

Organically Farmed  
Wine of Origin : Stellenbosch  
Situation: North-Northwest row orientation, high density vineyard blocks of 5,600 vines per hectare  
Altitude: 200 m  
Soil Type: Predominantly decomposed granite, with pockets of shale and sandstone  
Age of vines: Planted in 2009 and 2010  
Trellising: Vertical shoot positioning  
Pruning: Cordon  
Irrigation: Drip

#### IN THE CELLAR

The grapes were destemmed, crushed and fermented in open top fermentation tanks, with punch downs performed twice daily. The wine was gently pressed and racked to barrel for malolactic fermentation. It was aged for 11 months in 2nd, 3rd and 4th fill 300L French oak barrels.

#### TASTING NOTES

An elegant, full-bodied red which displays dark fruit flavors paired with savory, earthy undertones. Bright acidity and soft tannins make this a versatile food wine.

Alc : 14.5%  
TA : 5.1 g/l  
RS : 2.6 g/l  
pH : 3.76

Vegan friendly

Production: 5066 bottles

[www.botanicawines.com](http://www.botanicawines.com)

Devon Valley Road - Stellenbosch

  
BOTANICA  
WINES