

BIG FLOWER

CABERNET SAUVIGNON 2016

STELLENBOSCH



IN THE VINEYARD

Organically Farmed
Wine of Origin : Stellenbosch
Situation: North-Northwest row orientation, high density vineyard blocks of 5,600—10,100 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

The wine has a deep plum colour with a delicious blend of blackcurrant, tobacco and fennel notes on the nose. On the palate this opulent wine has a balanced acidity that is supported by layers of blackcurrant and plum with traces of dark chocolate. The palate is rounded off by smooth, silky tannins.

Alc : 14.5%
TA : 5.2 g/l
RS : 2.8 g/l
pH : 3.72

Vegan friendly

Production: 11960 bottles

www.botanicawines.com

Devon Valley Road - Stellenbosch


BOTANICA
WINES