

BIG FLOWER

MERLOT 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 hand-harvested grapes were destemmed, crushed and fermented in stainless steel tanks, with pumpovers 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

Intricate aromas and flavors of plum and dark berry fruit, with a rich, plush mouthfeel and soft, refined tannins. It's juicy enough for solo sipping yet has enough grip to pair with a nice steak.

ACCOLADES

Jancis Robinson : 16 points

Alc : 14.5%

TA : 5.3 g/l

RS : 2.7 g/l

pH : 3.52

Vegan friendly

Production: 9176 bottles

www.botanicawines.com

Devon Valley Road - Stellenbosch


BOTANICA
WINES