

BIG FLOWER

CABERNET FRANC 2017

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 firm tannins make this a versatile food wine.

Alc : 14.4%
TA : 5.3 g/l
RS : 2.6 g/l
pH : 3.69

Vegan friendly

Production: 2,964 bottles

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Devon Valley Road - Stellenbosch


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WINES