

# BIG FLOWER

## CABERNET SAUVIGNON 2019

### 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. The palate is rounded off by firm tannins.

Alc : 14.88%  
TA : 5.7 g/l  
RS : 2.6 g/l  
pH : 3.66

Vegan friendly

Production: 3,362 bottles

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

Devon Valley Road - Stellenbosch

  
**BOTANICA**  
WINES