

FLOWER GIRL



IN THE VINEYARD

Organically farmed
Wine of Origin : Stellenbosch
Situation : Southwestern exposure, with northwest to southeast row orientation
Altitude : 200m
Soil type : Vilafonte, a gravelly soil derived from shale
Age of vines : Grafted in 2018 onto rootstock planted in 2009
Trellising : Vertical Shoot Positioning
Pruning : Cordon
Irrigation : Drip

TASTING NOTES

Intense aromatics of white peach and pink grapefruit follow through on the vibrant palate. Packed with zesty acidity, the wine refreshes with its juicy nectarine flavors, backed by undercurrents of grapefruit pith, lemongrass and lime zest.

IN THE CELLAR

The grapes were hand harvested at 22° B, hand sorted, destemmed, crushed and gently pressed. The wine was spontaneously fermented in a concrete egg and stainless tank, where it remained on its lees for 3 months before bottling. No malolactic fermentation.

Alc : 12.76%
TA : 6.6 g/l
RS : 1.5 g/l
pH : 3.18

Vegan friendly

Production : 4,246 bottles

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Devon Valley Road - Stellenbosch


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WINES