

BOTANICA 'Big Flower' Rosé

VINTAGE: 2019

GRAPE(S): Cabernet Franc

COUNTRY: South Africa

APPELLATION: Stellenbosch WO

VINEYARD: N/A

SUGAR: 1.2 g/L

ACIDITY: pH 3.45

ALCOHOL: 13.31%

STYLE: Crisp and juicy

FOOD PAIRINGS: Tomato salad, beef tartare, prosciutto

and melon, gazpacho.

THE DOMAINE: South Africa, renowned for its varied topography, great natural beauty, and cultural diversity is home to Ginny Povall's Botanica. Originally a Boston native, Ginny followed her self-taught winemaking passion to Stellenbosch where she found a home on Protea Heights Farms. Planting her first 12 acres in 2009, Ginny now creates over 9 spectacular wines. Her distinctly refined and lively wines awaken our palette, blending old and new world style in every sip.

The Big Flower range is crafted 100% from grapes grown at Protea Heights, Botanica's organically farmed estate vineyard in Devon Valley, Stellenbosch, where the terroir is particularly well-suited to Bordeaux varietals. The floral labels pay tribute to our heritage as South Africa's first commercial flower farm.

VITICULTURE AND VINIFICATION: Vegan and organic. Planted in 2009-2010, north-northwest row orientation, vertical shoot positioning in high density vineyard blocks of 5,600 vines per hectare. Predominantly decomposed granite, with pockets of shale and sandstone, 200m above sea level. The hand-harvested grapes were whole bunch pressed directly to tank and inoculated. After a "dirty fermentation" (without any settling of the juice) at 15°C, the wine was racked off its lees, filtered to clarify and bottled.

VINTAGE DETAILS: The South African wine grape harvest 2019 has hit a record low, largely due to the preceding drought and fluctuating weather conditions during the season. Winemakers are, however, positive about the quality of this year's vintage. The 2019 wine grape crop is estimated at 1 225 620 tonnes, according to the latest estimate of industry body Sawis (South African Wine Industry Information & Systems) on 26 April 2019. Although only 1.4% smaller than last year, the crop has shrunk for the second consecutive year and 2019 represents a record low since 2005. Rain and cool conditions in some South African regions at the end of February and early March hampered some later ripening red grape varieties, which lead to relatively low sugar levels.

TASTING NOTE: Notes of tangerine, pink grapefruit, watermelon rind and white gardenia. This rosé is extra-dry with a lovely bitter-sweet palate and great fresh acids. Quite unique and super delicious!

PERSONAL NOTES: