

Gibson
family
group



BOTANICA

'Mary Delany' Chardonnay

VINTAGE: 2018

GRAPE(S): Chardonnay

COUNTRY: South Africa

APPELLATION: Hemel-en-Aarde Ridge WO

VINEYARD: N/A

SUGAR: 1.7 g/L

ACIDITY: 3.22 pH

ALCOHOL: 13.5%

STYLE: Rich and refreshing

FOOD PAIRINGS: White fish in lemon butter, roast chicken and turkey, perfect on its own.

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 Mary Delany Collection is crafted from grapes sourced from unique vineyard sites throughout the Cape. Each of the labels depicts a botanical collage created by British artist Mary Delany. These remarkable works of art were hand crafted in the late 1700s using hundreds of tiny pieces of cut paper.

VITICULTURE AND VINIFICATION: Vegan and sustainably farmed. Clay loam with decomposed Bokkeveld shale soils, located 350m above sea level and 30km from the ocean. The hand-picked grapes were whole bunch pressed to tank, and the juice was cold settled at 10° C for two days. It underwent spontaneous fermentation in neutral 400L French oak barrels and was aged on its lees in barrel for 9 months.

VINTAGE DETAILS: The Cape's much-publicised drought during the summer months has undoubtedly had a significant effect on the 2018 vintage for many producers, with the rainbow nation expecting its smallest harvest for thirteen years. The biggest effect will have been felt by bulk wine producers who tend to rely more on irrigation, but overall a fifteen percent deficit on 2017 is expected. The effects of drought were compounded by frosts in the winter as well as the long term trend for farmers to uproot vines to replace them with more profitable crops. Ultimately quality will be high across the board, but access to water was critical to ensuring reasonable yields were harvested – those without will be feeling the pinch.

TASTING NOTE: Golden apple, meyer lemon, green mango and fresh butter are followed by a bouquet of sweet vanilla, white musk, cedar and smoke. Tart on the palate with persistent acids that keep you coming back for more!

PERSONAL NOTES: