



## **Background**

Owner: Virginia Povall Country: South Africa Region: Stellenbosch

Founded: 2008

**Annual Production: 2000cs** 

**Description:** Massachusetts native Ginny Povall purchased Stellenbosch's Protea Heights farm in 2008, after a corporate career in New York. Since that time, Big Flower (her estate grown label) and Botanica (made from grapes sourced from some of South Africa's most sought-after emerging wine regions and best growers) have rapidly become icons of the new wave of South African winemaking.

## Wine Notes – 2020 Big Flower Cabernet Franc (Organically Farmed)

Big Flower Cabernet Franc is easy-drinking and true to its superb Stellenbosch terroir while over delivering for the price. The organic, estate-grown grapes for this gem are hand-harvested, destemmed and fermented in open-top stainless steel fermenters using native yeasts, after which the wine is pressed and racked to barrels for malolactic fermentation. This is followed by 11 months of aging in 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> use French oak to allow the natural dark berry and graphite flavors of the grapes to come to the fore, with a relatively minimal oak influence. The result is an elegant, full-bodied red which displays dark fruit flavors paired with savory, earthy undertones. Bright acidity and soft tannins make this a versatile food wine.

## **Technical Specifications**

**Varietal Composition:** 100% Cabernet Franc

**Vineyard Region:** South Africa / Western Cape / Stellenbosch

**Vine Age / Yields:** Estate-grown grapes

**Production Volume:** ~240 cases

**Vineyard Characteristics:** Two plots of Oakleaf decomposed granitic soils, some shale/sanstone

Wine-Making / Vinification: Organically farmed (certification in 2019), native yeasts

Green harvest, hand harvested grapes, 100% destemmed,

fermentation in open top fermenters, pressed and racked to barrel

for malolactic fermentation

Aging in 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill oak barrels for 11 months

 Alcohol / Volume:
 14.5%

 Acidity:
 5.7 g/l

 pH:
 3.62

 Residual Sugars:
 2.9 g/l