

# the wine trust

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## 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 Sauvignon (Organically Farmed)

Sourced from organic, estate-grown grapes from the Protea Heights Farm in the heart of Stellenbosch, Big Flower Cabernet Sauvignon is an easy-drinking, yet deeply-flavored wine that over-delivers for the price. The estate's granitic soils and abundant sun combine with high-density vines to create a bold yet poised wine with silky tannins. The wine has a deep plum color with a delicious blend of blackcurrant, tobacco, and fennel notes on the nose and balanced acidity supporting layers of red and black fruits, spice and rich chocolate on the palate. American businesswoman-turned-vintner Ginny Povall is one of South Africa's most esteemed new winemakers, crafting gorgeous estate-grown wines from Stellenbosch.

## Technical Specifications

<b>Varietal Composition:</b>	100% Cabernet Sauvignon
<b>Vineyard Region:</b>	South Africa / Western Cape / Stellenbosch
<b>Vine Age / Yields:</b>	Estate-grown grapes, 11 years old, 4 tons/hectare
<b>Production Volume:</b>	630 cases / year
<b>Vineyard Characteristics:</b>	Five plots of decomposed granite soils at 700 ft altitude
<b>Wine-Making / Vinification:</b>	Organically farmed (certification pending), native yeasts Green harvest, hand harvested grapes, 100% destemmed, fermented in stainless steel open top tanks, 2x daily punchdowns, pressed and racked to barrel for malolactic fermentation 11 months aging in 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill 300L French oak barrels prior to release
<b>Alcohol / Volume:</b>	14.0%
<b>Acidity:</b>	5.4 g/l
<b>pH:</b>	3.6
<b>Residual Sugar:</b>	2.9 g/l

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