



Background

Owner: Virginia Povall Country: South Africa

Region: Hemel-en-Aarde and 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 - 2018 Botanica Mary Delany Collection Pinot Noir

Ginny Povall's Botanica Mary Delany Collection Pinot Noir is made from grapes grown primarily in Hemel-en-Aarde (formerly Walker Bay), down the coast from Cape Town. Combining heavy soils and a climate moderated by the nearby Indian Ocean, the area has a justifiably earned reputation for superb Pinot Noir. The grapes for this wine were hand-sorted and destemmed, and then whole-berry fermented in open tanks (with daily punch-downs) rather than crushed. The result is an expressive Pinot which shows hints of herbs and spice on the nose, with layers of bright cherry and strawberry fruit on the palate. Lovely fresh acidity, with a floral lift on the finish.

Technical Specifications

Varietal Composition: 100% Pinot Noir

Vineyard Region: South Africa / Western Cape (Hemel-en-Aarde and Stellenbosch)

Production Volume: ~500 cases

Vineyard Characteristics: Clay loam with decomposed Bokkeveld shale (Hemel-en-Aarde

Ridge) and decomposed granite (Stellenbosch)

Wine-Making / Vinification: Hand-harvested and sorted, 100% destemmed but not crushed,

whole-berry fermentation in open tanks with twice daily

punchdowns.

100% malaolactic fermentation, 9 months aging in 20% new oak.

 Alcohol / Volume:
 13.0%

 Acidity:
 5.0 g/l

 pH:
 3.62

 Residual Sugar:
 1.99 g/l