

the wine trust

HERITAGE · TRADITION · CRAFT



Background

Owner: Virginia Povall

Country: South Africa

Region: Clanwilliam / Citrusdal Mountain ward

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 – 2019 Botanica Mary Delany Collection Chenin Blanc

Ginny Povall's Botanica Mary Delany Collection Chenin Blanc is made from grapes grown near Clanwilliam in the Citrusdal Mountains about 120 miles north of Cape Town. This region has become a hot spot for South Africa's new wave of heritage-driven, quality-obsessed winemakers as its combines low yielding, dry-farmed old bush vines, ocean proximity, high altitude and deep red sandstone and clay soils. Botanica Chenin Blanc has been called a "South African icon" that is true to this exceptional terroir. This complex and elegant wine features bright citrus and floral aromatics, a palate of pear and stone fruit flavors, mouth-watering acidity and a tangy, mineral core. This is truly one of South Africa's most consistently outstanding Chenins.

Technical Specifications

Varietal Composition:	100% Chenin Blanc
Vineyard Region:	South Africa / Western Cape / Clanwilliam - Citrusdal Mountain
Vine Age / Aspect:	~60 years old dry farmed bush vines, 1600 ft altitude
Production Volume:	250 cases / year
Vineyard Characteristics:	Red clay and sand, approximately 20 miles inland from ocean
Wine-Making / Vinification:	Hand-harvested and sorted grapes, 100% de-stemmed, pressed 50% to tank, 50% directly to barrel, 2 day cold settling 18 day cold-ferment in stainless steel tanks, 22 days in 400L 4 th use oak barrels, both using native yeast, 11 months aging in tank and barrel (6 months on lees) prior to blending, lightly filtered, unfiltered <50ppm SO ₂
Alcohol / Volume:	14.0%
Acidity:	6.4 g/l
pH:	3.44
Residual Sugar:	2.2 g/l