

# the wine trust

HERITAGE • TRADITION • CRAFT



## 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 – 2017 Botanica Mary Delany Collection Pinot Noir

Ginny Povall's Botanica Mary Delany Collection Pinot Noir is made from grapes grown in Hemel-en-Aarde (formerly Walker Bay), east of 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 a beautifully delicate pinot with layers of berry flavors and excellent acidity.

92 Points – *Tim Atkin MW*

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	South Africa / Western Cape (Hemel-en-Aarde and Stellenbosch)
<b>Production Volume:</b>	320 cases
<b>Vineyard Characteristics:</b>	Clay loam with decomposed Bokkeveld shale (Hemel-en-Aarde Ridge) and decomposed granite (Stellenbosch)
<b>Wine-Making / Vinification:</b>	Hand-harvested and sorted, 100% destemmed but not crushed, whole-berry fermentation in open tanks with twice daily punchdowns. 100% malolactic fermentation, 9 months aging in 20% new oak.
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	5.0 g/l
<b>pH:</b>	3.62
<b>Residual Sugar:</b>	1.9 g/l