



PASCAL/SCHILDT

Winery:	Botanica Wines
Wine:	Big Flower Cabernet Sauvignon
Vintage:	2015
Appellation:	Stellenbosch
Winemaker/Winegrower:	Ginny Povall
Harvest Notes:	Situation: North-Northwest row orientation, high density vineyard blocks of 5,600 to 10,100 vines per hectare Altitude: 200 m Soil Type: Decomposed granite Age of vines: Planted in 2019 and 2010 Trellising: Vertical shoot positioning and vine by post Pruning: Cordon and goblet Irrigation: Drip
Cellar Notes:	100 % Cabernet Sauvignon Malolactic fermentation: Yes Wood aging: 2nd, 3rd and 4th fill barrels
Tasting Notes:	Opaque, brick red in colour, forest floor, violets and plums on the nose. The palate is full bodied, deep and concentrated with fine-grained tannins.
Aging & Drinking Suggestions:	Pairs well with lamb burgers, pork loin or a steak with mushroom sauce.
Technical Notes:	
Soil	Oakleaf, Tukulu, Vilafonte, Dresden
Acidity	5.4
pH	3.7
Residual Sugars	2.8
ABV	14.00%
Barrel Maturation	12 months
Production (bottles)	11450 bottles