



PASCAL/SCHILDT

Winery:	Botanica Wines
Wine:	The Mary Delany Collection Pinot Noir
Vintage:	2016
Appellation:	Hemel-en-Aarde
Winemaker/Winegrower:	Ginny Povall
Harvest Notes:	Clone 115 dry farmed Trellising : Vertical Shoot Positioning
Cellar Notes:	100 % Pinot Noir The grapes for this wine were harvested at 23 Baling, hand sorted, destemmed but not crushed. Whole berry fermentation in open tanks with punch downs twice a day. Matured in 300L French oak barrel for 9 months. 100% Malolactic fermentation Wood aging: 20% new French oak
Tasting Notes:	A delicate style with layers of bright strawberry and wild raspberries on the pallet with a hint of spice on the nose. This wine has a good acidity, showing a floral lift on the finish.
Aging & Drinking Suggestions:	To be enjoyed in now, but will mature well for another 5 years.
Technical Notes:	
Soil	
Acidity	5
pH	3.62
Residual Sugars	1.9
ABV	13.00%
Barrel Maturation	9 months
Production (bottles)	3800 bottles