



# BOTANICA

## WINES

### THE MARY DELANY COLLECTION

### PINOT NOIR

— 2017 —



#### IN THE VINEYARD

Wine of Origin : Western Cape (Hemel-en-Aarde Ridge and Stellenbosch)  
Altitude: 200-350m  
Soils : Clay loam with decomposed Bokkeveld shale(Hemel-en-Aarde Ridge) and decomposed granite (Stellenbosch)  
Clone : 115 and 777  
Trellising: Vertical Shoot Positioning

#### IN THE CELLAR

The grapes were hand harvested at 22° and 23° B, hand sorted and destemmed but not crushed. Whole berry fermentation took place in open tanks, with punch downs twice daily. The wine was racked to 300 liter French oak barrels (20% new) for malolactic fermentation and aging of 9 months.

#### TASTING NOTES

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.

#### ACCOLADES

Platter's SA Wine Guide : 4,5 stars  
Tim Atkin MW : 90 points



Alc : 13%  
TA : 5.0 g/l  
RS : 1.99 g/l  
pH : 3.62

Vegan friendly

Production : 5558 bottles

---

[www.botanicawines.com](http://www.botanicawines.com)

Devon Valley Road - Stellenbosch