

Backsberg Babylons Toren Viognier 2008

This Babylons Toren selection Viognier came from low yielding vineyards producing grapes with exceptional flavours of apricot, peach and lemon. 50% barrel fermentation in small French oak barriques has provided the complex nuances of cinnamon and hazelnut. Partial malolactic fermentation and eight months ageing on the yeast lees have added a creamy texture and a powerful finish. Bottled with screw cap closure to ensure the longest possible life.

Superb as an aperitif, with heavy cream dishes or with light flavoured Pacific Rim, fusion dishes.

variety : Viognier | 100% Viognier

winery : Backsberg Family Wines

winemaker : Guillaume Nel

wine of origin : Coastal

analysis : **alc** : 14.56 % vol **rs** : 4.96 g/l **pH** : 3.33 **ta** : 5.9 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

ageing : Enjoy now or over next 3 - 5 years.

in the cellar : 50% Barrel fermented and matured for 8 months in French Oak, of which 100% were new barrels.



Backsberg Family Wines

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