

Babylonstoren Chenin Blanc 2015

A light crisp, elegant dry wine that is fruit driven and juicy. It's unwooded and refreshing with lovely guava and melon flavours rounded off with a hint of freshly cut grass and Packham pear undertones.

COLOUR: light, greenish tint.

BOUQUET: elegant style, guava violet type fruit.

TASTE: a light, crisp, dry wine that is fruit driven and juicy. Unwooded and refreshing with lovely guava and melon flavours rounded off with a hint of freshly cut grass and Packham pear undertones.

Serve chilled with salads, light fish dishes or on its own.

variety : Chenin Blanc |

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.5 % vol

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : 0 **size :** 0 **closure :** 0

Bronze at the International Wine Challenge

2011 Best Chenin Blanc in Paarl Region at South African Young Wine Show

John Platter Wine Guide 2016 - 4 Stars

ageing : PRESERVATION: preferably drink within one year of production, but can be aged for 1 year thereafter

in the vineyard :

SOIL COMPOSITION: Oakleaf type soils of Cape granite origin

AREA OF PRODUCTION: on the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

in the cellar : VINIFICATION & PRODUCTION SYSTEM: soft pressing, cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 4 months before bottling.



Babylonstoren

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