

Babylonstoren Mourvèdre Rosé 2015

With raspberries and rose petals on the nose and strawberry yoghurt on the palate, there's a fresh acidity to this wine that lingers long in the mouth.

A dry, unwooded, medium bodied rosé wine.

COLOUR: light pink salmon colour.

BOUQUET: raspberries and rose petals on the nose.

TASTE: strawberry yoghurt on the palate with fresh acidity for a delicious, lingering mouth-feel.

GASTRONOMIC SUGGESTIONS: a wine for fish dishes, especially trout and salmon.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : . g/l pH : .

type : Rose **style** : Dry **body** : Light **taste** : Fragrant

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

John Platter Wine Guide 2016 - 4 Stars

ageing : PRESERVATION: preferably drink within one year after production.

in the vineyard : SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale 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: grapes were given 3 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 3 months before bottling



Babylonstoren

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