

Babylonstoren Babel Red 2014

This dry full-bodied red wine is a fusion of black currant and spice with a hint of chocolate with sweet tobacco and fynbos on the nose.

SERVING TEMPERATURE: room temperature, 16-18°C (60-64°F)

ORGANOLEPTIC DESCRIPTION: dry, full bodied red wine.

COLOUR: intense red colour.

BOUQUET: sweet tobacco and fynbos on the nose.

TASTE: a fusion of red berry and chocolate, flavours.

Serve at room temperature, great with lamb or a good piece of beef.

variety : Cabernet Sauvignon | 27% Cabernet Sauvignon, 21% Merlot, 17% Malbec, 14% Cabernet Franc, 11% Shiraz, 10% Petit Verdot

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : . g/l pH : .

type : Red **style** : Dry **body** : Full **taste** : Herbaceous

pack : Bottle **size** : 750ml **closure** : 0

John Platter Wine Guide 2016 - 4 Stars

ageing : PRESERVATION: 1 to 2 years after production, will age well up to 5 years

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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 :

The wines were made separately and were aged in 1st and 2nd fill French Oak barrels. It is a fusion of red berry flavours and chocolate rounded off with a hint of spice.

VINIFICATION AND PRODUCTION SYSTEM: cultivars are harvested separately and made separately. Fermentation take place on the skins for about 7 days after which it gets an extended maceration period of about one week. The wine then gets pressed into a combination of 2nd and 3rd fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked, sulphured up and then returned to the barrels for another 12 months before the blend is made for bottling

Babylonstoren

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