

Babylonstoren Shiraz 2014

Matured in French oak, this wine has a surprisingly fresh mid-palate with cherry and soft prune dark flavours and a hint of spice. This won a gold at the International Wine Challenge in London, and was voted in the Top 20 Shiraz at the Shiraz SA Challenge.

COLOUR: deep ruby red colour.

BOUQUET: cool cassis and pencil shavings on the nose as well as a little dustiness and fragrant violets.

TASTE: cherry and soft prune dark fruit flavours. Surprisingly fresh mid palate, velvety mouth-feel and long lingering finish

Best served at room temperature, and good with venison or game dishes.

variety : Shiraz | 100% Shiraz

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 :** Medium **taste :** Herbaceous **wooded**

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

2024 10-Year-Old Wine Report - 90 Points

International Wine Challenge - Gold

Shiraz SA Challenge - Top 20 Shiraz

2016 John Platter's Wine Guide - 4 Stars

ageing : PRESERVATION: 1 to 2 years after production, will age well up to 10 years

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 AND PRODUCTION SYSTEM: 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 70% new and 30% 2nd fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked, sulphured up and then returned to the barrels for another 15 months before bottling..



Babylonstoren

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