

## Babylonstoren Chardonnay 2014

This dry, full-bodied white is matured for 12 months in new 300 litre French oak barrels. It is characterised by tangy citrus fruits softened by undertones of vanilla and a nutty complexity. Awarded four stars in the John Platter Wine Guide, this is a big wine for special occasions.

**COLOUR:** light yellow with good depth.

**BOUQUET:** fresh, fine-grained nose of quince, satsuma, white flower, nettles and freshly cracked walnuts.

**TASTE:** classy, sleek structure with subtle citrus fruit softened with textured creaminess, vanilla and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish

**GASTRONOMIC SUGGESTIONS:** creamy dishes from white wine pasta sauces to Hollandaise, white fish and chicken as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nutsken and sushi

**variety :** Chardonnay | 100% Chardonnay

**winery :** Babylonstoren

**winemaker :** Klaas Stoffberg & Charl Coetzee

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol rs : . g/l pH : .

**type :** White **style :** Off Dry **body :** Full **taste :** Fruity

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

2024 10-Year-Old Wine Report - 93 Points

2016 John Platter's Wine Guide - 4 Stars

**ageing :** **PRESERVATION:** ready to be enjoyed within the year of production, but will be at its peak 1 to 2 years of ageing

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**in the vineyard :**

**SOIL COMPOSITION:** Klappmuts/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:** grapes were cold pressed and fermentation was started in stainless steel tanks. On the 3rd day after fermentation started the wine was transferred into new 300 litre French oak barrels. After fermentation the wine was kept on the thick lees for about 3-4 months and was batonnaged every 3 weeks. It was then racked and sulphured up and went back into the barrels for another 8 months, totalling 12 months, and then bottled.



# Babylonstoren

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