wine.co.za
easiest way to buy wine

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

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.

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: 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
Franschhoek
021 863 3852
www.babylonstoren.com

