

Babylonstoren Nebukadnesar 2013

Our new flagship Bordeaux blend is set to be a classic with an intriguing fragrance of violets and thyme. Dry and full-bodied, it is a well-balanced wine with a spicy warmth and intense undertones of blackcurrant and tobacco.

COLOUR: deep, saturated ruby colour.

BOUQUET: deeply satisfying with brooding layers of dark chocolate and a melange of black fruit, thyme and exotic floral tones.

TASTE: vibrant and complex with spiced summer berries and roasted herb flavours which handle the oak effortlessly; stylish and smooth despite firm, cleansing tannins which promise a long life ahead

Serve at room temperature and with robust red meat dishes and stews

variety : Blend - Red | 48% Cabernet Sauvignon, 19% Merlot, 15% Cabernet Franc, 11% Petit Verdot and 8% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.5 % vol

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

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

Babylonstoren Nebukadnesar 2013 at Michelangelo International Wine Show 2015 - Double Gold
John Platter Wine Guide 2016 - 4 Stars

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

in the vineyard : SOIL COMPOSITION: combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite 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: 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 new 300 litre French oak barrels. After malolactic fermentation the wine gets racked, sulphured up and then returned to the barrels for 12 months before the blend is made and returned to barrels for another 12 months.



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Franschhoek

021 863 3852

www.babylonstoren.com

