

Babylonstoren Sprankel 2011

Fresh and well-balanced with a very fine mousse and soft acidity to balance the almond skin and passion fruit tones. Delicious lime and grapefruit with beautiful minerality and long finish

COLOUR: straw yellow with slight green tinge.

BOUQUET: golden delicious apple, green lollipops, tropical tones well as gentle biscuit and brioche flavours from the maturation on the lees.

TASTE: fresh and well balanced with a very fine mousse and soft acidity to balance the almond skin and passion fruit tones. Delicious lime and grapefruit with beautiful minerality and long finish.

GASTRONOMIC SUGGESTIONS: Sprankel goes really well with cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light buttery sauces..

variety : Chardonnay | 100% Chardonnay

winery : Babylonstoren

winemaker : Charl Coetzee

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.36 g/l pH : 3.23

type : 0 **style :** Off Dry **body :** Medium **taste :** Fruity

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

2016 IWC Gold

John Platter Wine Guide 2016 - 4 Stars

ageing : This pure quality, combined with a lengthy ageing process, produced rich creaminess and fruit accents. **PRESERVATION :** ready to be enjoyed straight away with good ageing potential of up to 6 years.

COLOUR : straw yellow with slight green tinge

in the vineyard : **SOIL COMPOSITION :** Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar :

Made in the traditional Champagne method over four long years, Sprankel eventually arrived in time for the festive season. Its distinctive packaging by hot artist-designer Peet Pienaar uses a butterfly theme linking to the great garden and the farm's rich heritage.

In Babylonstoren style the wine was made as simply and authentically as possible. Before bottling, yeast residue is removed through a process called *dégorgement à la glace*, by freezing the neck of the bottle. Once the bottle is turned upright again, internal pressure forces the frozen yeast out of the bottle. Often the lost liquid is replaced with sweet wine or even cognac, but our cellar master Charl Coetzee decided to add nothing at all! This Sprankel is pure.

VINIFICATION & PRODUCTION SYSTEM : made from the very first grapes that were ever harvested by the Babylonstoren Cellar in 2011. Whole bunch pressed and the first fermentation took place in stainless steel tanks. The wine were kept on the thin lees for 7 months before bottling for second fermentation. It was then kept on the lees for 48 months prior to disgorgement. No dosage was added.



Babylonstoren

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