

Babylonstoren Chenin Blanc 2016

Alight, crisp, dry wine that is fruit driven and juicy. Unwooded and refreshing with lovely guava and melon flavours rounded off with a hint of fresh green figs and Peckham pear undertones.

Served chilled: 11-12°C (51-53°F) served with salads and light fish dishes, or just on its own!

variety : Chenin Blanc | 100% Chenin Blanc
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.34
type : White style : Dry body : Light taste : Fruity
pack : Bottle size : 0 closure : Cork

2016 DWWA Bronze Medal (88/100)
2015 International Wine Challenge - Bronze
2011 Best Chenin Blanc in Paarl Region at South African Young Wine Show
2016 John Platter Wine Guide - 4 Stars

ageing : PRESERVATION: preferably drink within one year of production, but can be aged for 1 year thereafter

in the vineyard :
SOIL COMPOSITION: Oakleaf 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: soft pressing, cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 4 months before bottling.



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