

Babylonstoren Chenin Blanc 2016

A light, 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.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

