

## Babylonstoren Babel Red 2015

ORGANOLEPTIC DESCRIPTION: dry, full bodied red wine.

COLOUR: intense red colour.

BOUQUET: pencil shavings, liquorice and sweet tobacco with fynbos and dark cherry chocolate on the nose.

TASTE: a fusion of red berry and chocolate flavours with a chewy mouthfeel and juicy lingering finish.

Serve at room temperature, rack of lamb and good piece of beef!

**variety** : Shiraz | 39% Shiraz, 25% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 10% Malbec, 6% Petit Verdot

**winery** : Babylonstoren

**winemaker** : Klaas Stoffberg & Charl Coetzee

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol rs : 2.8 g/l pH : 3.58

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

**pack** : Bottle **size** : 0 **closure** : Cork

John Platter Wine Guide 2016 - 4 Stars

**ageing** : 1 to 2 years after production, will age well up to 5 years

SERVING TEMPERATURE: room temperature, 16-18°C (60-64°F)

### 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** : 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 50% new and 50% 2nd & 3rd fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and then returned to the barrels for a total of 12 months.



## Babylonstoren

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