

Babylonstoren Nebukadnesar 2014

COLOUR: deep, saturated dark ruby colour.

BOUQUET: intriguing fragrance of violets and thyme, intense black current and underlying cigar-box and exotic floral tones.

TASTE: superbly crafted with good balance of vibrant multi-layered fruit supported by tight, well-honed tannins, handles the oak effortlessly; opulent yet sophisticated with a long, compelling finish. Satisfying now, but with time will develop and unfold its many treasures.

Black Forest ham and Stanford cheese. Other matches include mature Gouda; Parmesan; roast lamb with thyme, rosemary and garlic;;duck confit; rare roast beef or roast goose.

variety : Blend - Red | 46% Cabernet Sauvignon, 18% Merlot, 15% Petit Verdot, 12% Cabernet Franc and 9% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis: alc : 14.3 % vol rs : 3.0 g/l pH : 3.55 ta : 6.2 g/l

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

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

2024 10-Year-Old Wine Report - 87 Points

Decanter World Wine Awards - 95 Points

2016 John Platter's Wine Guide - 4 Stars

ageing : Will be enjoyed from the year of release with wonderful aging potential of up to 10 years.

in the vineyard : AREA OF PRODUCTION: on the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

in the cellar : VINIFICATION & PRODUCTION SYSTEM: all the wines were made separately and matured in new French oak barrels for 23 months. Then the blend was made up and

left in a tank for a month (to marry) before being bottled and matured for four months prior to release in April 2016.



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Franschhoek

021 863 3852

www.babylonstoren.com

