

Babylonstoren Mourvèdre Rosé 2016

COLOUR: light pink salmon colour.

BOUQUET: raspberries and rose petals on the nose.

TASTE: strawberry yoghurt on the palate with candy-floss finish and fresh acidity for a delicious, lingering mouth-feel.

GASTRONOMIC SUGGESTIONS: a wine for fish dishes, especially trout and salmon.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.30 ta : 5.8 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fragrant

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

DWWA Silver Medal (90/100)

IWC Bronze

John Platter Wine Guide 2016 - 4 Stars

ageing : PRESERVATION: preferably drink within one year after production.

in the vineyard : AREA OF PRODUCTION: on the slopes of the Simonsberg Mountain as well as various pockets from the Franschhoek Valley, Western Cape, South Africa.
SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin.

about the harvest: Grapes were given 2 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of primary lees and kept on thin lees for 3 months before bottling.

in the cellar : VINIFICATION & PRODUCTION SYSTEM: grapes were given 3 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 3 months before bottling



Babylonstoren

Franschhoek

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