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Babylonstoren Shiraz 2015

COLOUR: Deep ruby red colour.
BOUQUET: Fruit driven, cool cassis and white pepper spiciness on the nose. Deep ripe fruit, a little dustiness and fragrant violets.
TASTE: Cherry and soft prune dark fruit flavours. Surprisingly fresh mid-palate, velvety mouth-feel and long, lingering finish.

Any venison or game dish with a berry sauce.



variety : Shiraz | 100% Shiraz
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.7 g/l **pH :** 3.35 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

Recently announced the Best South African Wine, the Best Red Wine and the Best Wine in general at the WINE100 Awards in China! Awarded Double Gold at the National Wine Challenge.International Wine Challenge (London) - Gold
ShirazSAChallenge - Top 20 Shiraz
IWC Gold medal for Babylonstoren Shiraz 2013
John Platter Wine Guide 2016 - 4 Stars

ageing : 1 to 2 years after production, will age well up to 10 years

in the vineyard : SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale 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: Fermentation takes place on the skins for about 7 days after which it gets an extended maceration period of about 1 week. The wine then gets pressed into a combination of 70% new and 30% second-fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and is then returned to the barrels for another 18 months before bottling.

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