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Babylonstoren Chardonnay 2016

COLOUR: bright yellow with good depth.
BOUQUET: A Burgundy style Chardonnay with a fresh, fine-grained nose of quince, satsuma, lime and vanilla as well as white flowers and freshly cracked walnuts.
TASTE: Classy, sleek structure with subtle citrus fruit softened with textured creaminess, vanilla and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

Creamy dishes from white wine pasta sauces to Hollandaise, white fish and chicken as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nuts.



variety : Chardonnay | 100% Chardonnay
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 1.9 g/l **pH :** 3.43 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

John Platter Wine Guide 2016 - 4 Stars

ageing : Ready to be enjoyed within the year of production, but will mature well for the next 4-6 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 : Grapes were cold pressed and fermentation was started in stainless steel tanks. On the third day after fermentation started the wine was transferred into 300 litre French oak barrels – 50% new and 50% second fill. After fermentation the wine was kept on the thick lees for about 3 to 4 months and was batonnaged every 3 weeks. It was then racked and went back into the barrels for another 8 months, totalling 12 months, and then bottled.

Babylonstoren
Franschhoek
021 863 3852
www.babylonstoren.com

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