

Babylonstoren Nebukadnesar 2015

COLOUR: Deep, saturated dark ruby colour.

BOUQUET: Intriguing fragrance of violets and thyme, intense blackcurrant and underlying cigar-box.

TASTE: Superbly crafted with good balance of vibrant multi-layered dark red fruits 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 | 49% Cabernet Sauvignon, 22% Merlot, 14% Cabernet Franc, 10% Petit Verdot, 5% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.66 ta : 6.2 g/l

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

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

95 out of 100 at the Decanter World Wine Awards

Babylonstoren Nebukadnesar 2013 at Michelangelo International Wine Show 2015 - Double Gold

John Platter Wine Guide 2016 - 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.



Babylonstoren

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