

## Babylonstoren Chenin Blanc 2017

A light, crisp, dry wine that is fruit driven and juicy. Unwooded and refreshing with lovely guava, pineapple and winter melon flavours rounded off with a hint of fresh green figs and Packham pear undertones.

Serve with salads, yellow fruits, vegetable dishes and light fish dishes, or simply on its own.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Babylonstoren

**winemaker :** Klaas Stoffberg & Charl Coetzee

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 2.8 g/l pH : 3.36

**type :** White **style :** Dry **body :** Light **taste :** Fruity

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

2016 DWWA Bronze Medal (88/100)

2015 International Wine Challenge - Bronze

2011 Best Chenin Blanc in Paarl Region at South African Young Wine Show

2016 John Platter Wine Guide - 4 Stars

**ageing :** PRESERVATION: preferably drink within one year of production, but can be aged for 1 year thereafter

**in the vineyard :**

SOIL COMPOSITION: Oakleaf type soils of Cape granite 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 :** Soft pressing, cold fermentation in stainless steel tanks for three weeks. Racked of fermentation lees and kept on thin lees for four months before bottling.



**Babylonstoren**

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[www.babylonstoren.com](http://www.babylonstoren.com)

