

## Babylonstoren Sprankel 2012

Lots of fresh, green apples, lemon and lime as well as gentle biscuit and brioche flavours from the maturation on the lees. Taste: Fresh and well balanced with a very fine mousse. Delicious brut with layers of creaminess. Great brioche and yeast complexity adds to a broadened palate with a lingering finish. Colour: Straw yellow with slight green tinge.

Sprankel goes really well with cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light buttery sauces. Chilled, 10–15°C (50–59°F).

**variety** : Chardonnay | 100% Chardonnay

**winery** : Babylonstoren

**winemaker** : Charl Coetzee

**wine of origin** : Western Cape

**analysis** : **alc** : 12.38 % vol **rs** : 6.0 g/l **pH** : 3.11

**type** : Cap\_Classique **style** : Off Dry **body** : Medium **taste** : Fruity

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

2016 IWC Gold

John Platter Wine Guide 2016 - 4 Stars

**ageing** : Ready to be enjoyed straight away, with good ageing potential of up to 8 years.

**in the vineyard** : On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa. SOIL COMPOSITION: Klampmuts/Longlands type soils of Malmesbury shale origin.

**in the cellar** : The second vintage of this delicious sparkling wine. The whole bunch was pressed and first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees for 7 months before bottling for second fermentation. It was then aged on the lees for 48 months prior to disgorgement.



### Babylonstoren

Franschhoek

021 863 3852

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

