

Babylonstoren Viognier 2017

This dry, slightly wooded, medium-bodied white wine is creamy with a floral nose and lime zest finish that provides the perfect balance to the depth of wood.

COLOUR: light, yellowish tint.

BOUQUET: showcase layers fresh pear and dried apricot aromas, wood contributes to depth, although not strongly noticeable.

TASTE: the mouth-feel is round and creamy from the 30% well integrated French oak (7 months). A floral nose and lime zest finish completes the perfect balance

Served chilled with spicy dishes such as curry.

variety : Viognier | Viognier

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.44

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** 0

DWWA Silver Medal (90/100), IWC Commended, NWC Double Gold Award

2015 Michelangelo Wine Awards - Silver

Babylonstoren Viognier 2013 - Michelangelo International Wine Show 2014 - Double Gold

John Platter Wine Guide 2016 - 4 Stars

ageing : PRESERVATION: ready to be enjoyed within the year of production, but will definitely benefit with 1 to 2 years of ageing

in the vineyard : SOIL COMPOSITION: Dundee type soils of Table Mountain sandstone 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: 70% of the wine underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 6 months before bottling. 30% of the wine was fermented and matured in 2nd and 3rd fill 300 litre French oak barrels for 6 months before blended together and bottled.



Babylonstoren

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