

## Babylonstoren Babel Red 2017

COLOUR: Intense red colour.

BOUQUET: Pencil shavings, liquorice and sweet tobacco with mulberry and dark cherry chocolate on the nose.

TASTE: A balanced fusion of dark red berry and chocolate flavours with a soft mouthfeel and juicy, lingering finish.

Rack of lamb, oxtail and succulent lamb shank.

**variety** : Shiraz | 42% Shiraz, 22% Cabernet Sauvignon, 13% Merlot, 7% Cabernet Franc, 9% Malbec, 7% Petit Verdot

**winery** : Babylonstoren

**winemaker** : Klaas Stoffberg & Charl Coetzee

**wine of origin** : Western Cape

**analysis** : alc : 14.0 % vol rs : 3.1 g/l pH : 4.9 ta : 6.3 g/l

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

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

John Platter Wine Guide 2016 - 4 Stars

**ageing** : 1 to 2 years after production, will age well up to 5 years

SERVING TEMPERATURE: room temperature, 16-18°C (60-64°F)

### in the vineyard :

SOIL COMPOSITION : Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton 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** : Cultivars are harvested separately and made separately. Fermentation takes place on the skins for about seven days, after which it gets an extended maceration period of about one week. The wine then gets pressed into 30% new and 70% second- and third-fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and is then returned to the barrels for a total of 12 months.



## Babylonstoren

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