

Babylonstoren Mourvèdre Rosé 2017

COLOUR: Light pink salmon colour.

BOUQUET: Strawberries and rose petals on the nose.

TASTE: Strawberry yoghurt on the palate with candy-floss finish and fresh acidity for a delicious, lingering mouth-feel.

Try trout, Norwegian salmon, sushi, charcuterie and salads.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis: alc : 13.0 % vol rs : 2.5 g/l pH : 3.19 ta : 6.0 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fragrant

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

2017 Decanter Awards - Silver

2017 IWC - Bronze

ageing : Preferably drink within one year after production.

in the vineyard : Grapes were given two hours' skin contact in the press after which it underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on thin lees for three months before bottling.

about the harvest: Grapes were given 2 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of primary lees and kept on thin lees for 3 months before bottling.

in the cellar : VINIFICATION & PRODUCTION SYSTEM: grapes were given 3 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of fermentation lees and kept on thin lees for 3 months before bottling.



Babylonstoren

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