

Babylonstoren Chenin Blanc 2018

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 : 2.9 g/l pH : 3.32 ta : 6.1 g/l

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

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

ageing : 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 secondary lees for four months before bottling.



Babylonstoren

Franschhoek

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