

Babylonstoren Sprankel 2013

Colour: Straw yellow with slight green tinge. Bouquet: Golden Delicious apple, green lollipops, tropical tones as well as gentle biscuit and brioche flavours from the maturation on the lees. Taste: Fresh and well balanced with a very fine mousse and soft acidity to balance the almond skin and passion fruit tones. Delicious lime and grapefruit with beautiful minerality and long finish.

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 : 11.31 % vol rs : 6.6 g/l pH : 3.51 ta : 6.6 g/l

type : Cap_Classique **style** : Off Dry **body** : Medium **taste** : Fruity

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

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

in the vineyard : Soil Composition: Klappmuts/Longlands type soils of Malmesbury shale origin. The third vintage of this delicious MCC. T

in the cellar : The whole bunch was pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the thin lees for 7 months before bottling for second fermentation. It was then kept on the lees for 48 months prior to disgorgement.



Babylonstoren

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