

Babylonstoren Viognier 2018

Light yellowish tint. Showcase layers of fresh peaches with dried apricot and blossom aromas. The wood contributes to depth, although not strongly noticeable. The mouth-feel is round and creamy from the 30% well integrated French oak (7 months). A floral nose and lime zest finish complete the perfect balance.

Matched best with complex flavours like shellfish dishes or any type of spicy or curry dish.

variety : Viognier | Viognier

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis: alc : 14.5 % vol rs : 3.0 g/l pH : 3.33 ta : 6.3 g/l

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

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

2019 Novare SA Terroir Wine Awards Area Winner - Paarl District including wards

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 with ageing potential of another 12 to 18 months.

in the vineyard : On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Dundee type soils of Table Mountain sandstone origin.

in the cellar :

70% of this wine underwent fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for 7 months before bottling. 30% of the wine was fermented and matured in second- and third-fill 300 litre French oak barrels for 7 months, before being blended together and bottled.

ORGANOLEPTIC DESCRIPTION: Dry, slightly wooded, medium-bodied white wine.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

