

Babylonstoren Shiraz 2017

Colour: Deep ruby red colour. Boquet: Fruit driven, cool cassis and pencil shavings on the nose with aromatic layers of spiciness and black pepper. Deep ripe fruit, a little dustiness and fragrant violets.

Any venison or game dish with a berry sauce.

variety : Shiraz | 100% Shiraz

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 4.1 g/l pH : 3.48 ta : 6.4 g/l

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

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

2019 Michelangelo International Wine and Spirits Awards - Gold

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

Old Mutual Trophy Wine Show 2019 - Silver

ageing : One to two years after production, will age well up to 10 years.

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: Klappmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : 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 a combination of 70% new and 30% second-fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and is then returned to the barrels for another 18 months before bottling.



Babylonstoren

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