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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: Klapmuts/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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