

Babylonstoren Sprankel 2014

Straw yellow with slight greenish tinge. Golden Delicious apple, green lollipop, tropical tones as well as gentle biscuit and brioche flavours from the maturation on the lees. 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 perfectly complements cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light, buttery sauces.

variety : Chardonnay | 100% Chardonnay

winery : Babylonstoren

winemaker : Charl Coetzee

wine of origin : Western Cape

analysis : alc : 12.22 % vol rs : 5.5 g/l pH : 3.24 ta : 8.2 g/l

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

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

2024 10-Year-Old Wine Report - 91 Points

2020 Prescient Cap Classique Report - Top 10

2019 Michelangelo Awards - Gold

2019 SA Terroir Wine Awards - Area Winner: Paarl District

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

in the vineyard : Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : The fourth vintage of this delicious MCC. The grapes were whole-bunch 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 the second fermentation. It was then kept on the lees for 48 months prior to disgorgement. No dosage was added.



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Franschhoek

021 863 3852

www.babylonstoren.com

