

Babylonstoren Mourvèdre Rosé 2019

COLOUR: Light pink salmon colour.

BOUQUET: Strawberries and rose petals on the nose.

TASTE: Strawberry yoghurt on the palate with candy-floss finish and fresh acidity for a delicious, lingering mouth-feel.

Try trout, Norwegian salmon, sushi, charcuterie and salads.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.22 % vol rs : 2.3 g/l pH : 3.24 ta : 5.9 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fragrant

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

ageing : Preferably drink within one year after production.

in the vineyard : Area of production: On the slopes of the Simonsberg Mountain as well as various pockets in the Franschhoek Valley, Western Cape, South Africa. Soil : Klapmuts/Longlands type soils of Malmesbury shale origin.

about the harvest: Grapes were given 2 hours skin contact in the press after which it underwent cold fermentation in stainless steel tanks for 3 weeks. Racked of primary lees and kept on thin lees for 3 months before bottling.

in the cellar : Grapes were given two hours' skin contact in the press after which it underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for three months before bottling.



Babylonstoren

Franschhoek

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