

Babylonstoren Cabernet Sauvignon 2018

Deep crimson red. Aromas of red plum, blueberry perfumes with hints of sweet tobacco and cedarwood shavings. A fusion of dark fruits, cherries and cassis with a velvety texture creates this soft, multi-layered wine with well-rounded tannins and a lingering finish.

Beef fillet, oxtail or even something as simple as a delicious platter of venison charcuterie.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Paarl

analysis : alc : 14.3 % vol rs : 3.1 g/l pH : 3.54 ta : 6.0 g/l

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

pack : Bottle **size :** 750ml **closure :** 0

ageing : Can be enjoyed from the year of release, with an ageing potential of up to ten 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, as well as Oakleaf and Hutton type soils of Cape granite origin.

about the harvest: Grapes picked from eight different vineyard blocks.

in the cellar : Matured in a combination of 40% new and 60% second- and third-fill 300 litre oak barrels for 18 months before being bottled and matured for three months prior to release.



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Franschhoek

021 863 3852

www.babylonstoren.com

