

Vondeling Babiana 2018

The wine has a pale, straw-like, yellow colour with a slight green hue. A nose with tension and poise, brimming with roasted almonds, sweet cashew, Turkish delight, lime zest, apricot, orange blossom, wild honey and pineapple. A vibrant and textured palate with great density and length. Layers of rolled oats, white pepper, floral jasmine, ginger and creamy lemon meringue amply supported by a subtle and reserved oak presence. This complex wine is recommended with many an evening dish.

Enjoy with rabbit in white wine sauce and shallots or simple, aromatic Asian dishes and rich seafood.

variety : Chenin Blanc | 58% Chenin Blanc, 21% Viognier, 12% Grenache Blanc, 9% Roussanne

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paarl

analysis : alc : 13.4 % vol rs : 3.5 g/l pH : 3.35 ta : 5.8 g/l

type : White **style :** Dry **wooded**

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

2020 Platter - 4.5 Stars

2019 Michelangelo - Gold Medal

Named in honour of Babiana Noctiflora, which is a rare species of fynbos found only on the Paardeberg Mountain. It has a delicate yellow flower which releases its scent in the evenings to attract an extremely rare moth for pollination. The *Syngrapha Circumflexa* of the Noctuidae moth family is also known as Owlet moths.

Babiana Noctiflora belongs to the Iris family. The name Babiana is derived from the Dutch 'baviaantje', meaning 'little baboon', because baboons were seen preferentially eating the corms of these plants. This species has lost habitat to vineyards and fruit orchards in the past, but at Vondeling we conserve this endangered species.

in the vineyard : Made predominantly from Chenin Blanc, picked from a single block of old vines (planted in 1987). Their age and low yield ensure consistent quality and concentration, which is why it forms the backbone of our blend. The fullness of the Chenin is tempered by the verve and high aromatics of the Grenache Blanc, Viognier and Roussanne.

about the harvest: All grapes are hand-picked at optimum ripeness and refrigerated for 24hrs before being processed.

in the cellar : The Chenin is whole bunch press and no Sulphur added to promote wild yeast development. The unsettled juice is then rapidly transferred to barrel for natural fermentation. Although a nerve-racking process, this method lends structure, complexity and longevity to the wine. The Grenache Blanc, Roussanne and Viognier are destemmed and cold fermented for 8 days on the skins before being basket pressed directly to barrel to complete fermentation. The wine undergoes full malolactic fermentation and is matured 10 months on the lees before being racked, blended and bottled.

