

Babylonstoren Shiraz 2018

Colour: Deep ruby red colour

Bouquet: Fruit driven, cool cassis and pencil shavings on the nose with aromatic layers of spiciness and black pepper.

Taste: Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of spice. Elegant, velvety mouth-feel and long, lingering finish.

Any venison or game dish with a berry sauce as well as spicy dishes.

variety : Shiraz | 100% Shiraz

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14,5 % vol rs : 3.8 g/l pH : 3.48 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

Decanter World Wine Awards 2020 - Gold

International Wine and Spirit Competition 2020 - Bronze

Winemag Awards 2020 - 91/100

Gilbert & Gaillard Awards 2020 - 91/100

Paarl Wine Challenge 2020 - Top 12

NWC 2020 - Top 100

Shiraz SA 2020 - Top 12

Old Mutual Awards 2020 - Bronze

Michel Angelo Awards 2020 - Gold

Platter's 2021 - Stars

Veritas Awards 2020 - Silver Outstanding

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.

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

Franschhoek

021 863 3852

www.babylonstoren.com

