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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.

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