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Babylonstoren Chardonnay 2019

Bright yellow with good depth. An old world style Chardonnay with a fresh, fine-grained nose of quince, lime and vanilla. Classy, sleek structure with subtle citrus fruit softened with textured creaminess and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

Creamy dishes from white wine pasta sauces to Hollandaise, white fish and chicken as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nuts.



variety : Chardonnay | 100% Chardonnay
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 14.29 % vol **rs :** 1.5 g/l **pH :** 3.40 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2019 Veritas Awards - Gold
2019 Michelangelo International Wine and Spirits Awards - Gold
Old Mutual Trophy Wine Show 2019 - Silver
John Platter Wine Guide 2016 - 4 Stars

ageing : Ready to be enjoyed within the year of production, but will mature well for the next 4-6 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 : Grapes were cold pressed and fermentation was started in stainless steel tanks. On the third day after fermentation started the wine was transferred into 300 litre French oak barrels – 50% new and 50% second fill. After fermentation the wine was kept on the primary lees for about three to four months and was batonnaged every three weeks. It was then racked and went back into the barrels for another eight months, totalling 12 months, and then bottled.

Babylonstoren

Franschhoek

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