

Babylonstoren Nebukadnesar 2018

COLOUR: Deep, saturated dark ruby colour.

BOUQUET: Intriguing fragrance of violets and thyme, intense blackcurrant and underlying cigar-box.

TASTE: Superbly crafted with good balance of vibrant multi-layered dark red fruits supported by tight, well-honed tannins. Handles the oak effortlessly. Opulent yet sophisticated with a long, compelling finish. Satisfying now, but will develop and unfold its many treasures over time.

Kudu fillet or roast lamb with thyme, rosemary and garlic; rare roast beef or fillet on the bone.

variety : Blend - Red | 50% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc, 7% Petit Verdot, and 3% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.49 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

Old Mutual Trophy Wine Show 2021 - Silver

Decanter World Wine Awards 2021 - Gold

ageing : Will be enjoyed from the year of release with wonderful 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: Combination of Klappmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

in the cellar : All the wines were made separately and matured in new French oak barrels for 23 months. Then the blend was made up and left in a tank for a month to marry, before being bottled and matured for five months prior to release.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

