

Babylonstoren Candide 2020

Colour: Pale Straw

Bouquet: Elegant style, tropical flavours

Taste: This intriguing white blend expresses a fresh, fruit-driven wine with peach, lime and litchi flavours. The wine is refreshing yet complex, with lovely tropical flavours rounded off with a lingering, fresh acidity.

Serve with salads, yellow fruits, vegetables dishes and light fish dishes, or simply on its own.

variety : Chenin Blanc | 45% Chenin Blanc, 27.5% Viognier, 16% Chardonnay, 11.5% Semillion

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.4 g/l pH : 3.31 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

Winemag Awards: 88/100

Platter Awards 2021: 4 Stars

Veritas Awards 2020: Silver Outstanding

Ultra Value Wine Awards: Silver

ageing : Preferably drink within one year of production.

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: Oakleaf type soils of Cape granite origin.

in the cellar :

The chenin blanc was softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for four months prior to bottling. The viognier, chardonnay and semillon were fermented in second- and third-fill French oak barrels and kept on the lees for four months, before being blended with the fresh component of chenin blanc. Candide is a blend of all the white cultivars grown at Babylonstoren. 2020 was the first year of experimenting with ageing small components of the total Candide blend in Nomblot cement eggs and terracotta clay amphoras.



Babylonstoren

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