

Babylonstoren Chenin Blanc 2020

A crisp, dry wine that is fruit driven and juicy. Refreshing with lovely guava, pineapple and winter melon flavours rounded off with a hint of fresh gooseberries and Packham pear undertones.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.38 ta : 6.3 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity

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

Veritas Awards 2020: Bronze

Platter's Awards 2021: 3.5 Stars

Winemag Awards: 87/100

ageing : Preferably drink within one year of production.

in the vineyard :

Soil Composition: Oakleaf type soils of Cape granite origin

Area of production: On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

in the cellar : Soft pressing then cold fermentation in stainless steel tanks for three weeks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 2020 was the first year of experimenting with ageing small components, adding up to 10% of the total chenin blanc blend in 4000 litre French oak foudres, Nomblot cement eggs and terracotta clay amphoras.



Babylonstoren

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