

Babylonstoren Mourvèdre Rosé 2020

COLOUR: Light pink salmon.

BOUQUET: Strawberries and rose petals on the nose.

TASTE: A hint of watermelon and crushed pomegranate on the palate; rounded off with fresh acidity for a delicious, lingering mouth-feel.

Try trout, Norwegian salmon, sushi, charcuterie and salads.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.5 g/l pH : 3.29 ta : 6.1 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fragrant

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

2020 Rose Rocks Awards - Gold

2021 Platter's Wine Guide - 3.5 Stars

2020 Veritas Awards - Bronze

ageing : Preferably drink within one year of production.

in the vineyard : Area of production: On the slopes of the Simonsberg Mountain as well as various pockets in the Franschhoek Valley, Western Cape, South Africa. Soil : Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : Grapes were given minimal skin contact in the press after which it underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for three months. 2020 was the first year of experimenting with ageing small components of the total rosé blend in Nomblot cement eggs and terracotta clay amphoras.



Babylonstoren

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