

Babylonstoren Sprankel 2015

Colour: Straw yellow with slight greenish tinge.

Bouquet: Golden Delicious apple, green lollipop, tropical tones as well as gentle biscuit and brioche flavours from the maturation on the lees.

Taste: Fresh and well balanced with a very fine mousse and soft acidity. Delicious lemon and lime with beautiful minerality and a lingering, crisp finish.

Sprankel perfectly complements cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light, buttery sauces.

variety : Chardonnay | 100% Chardonnay

winery : Babylonstoren

winemaker : Charl Coetzee

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 6.4 g/l pH : 3.11 ta : 9.4 g/l

type : Cap_Classique **style** : Off Dry **body** : Medium **taste** : Fruity

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

2021 Decanter Awards - Gold
2021 Old Mutual Trophy Wine Show - Silver
2021 Platter's Wine Guide - 4.5 Stars
2020 Veritas Awards - Silver Outstanding
2020 Michelangelo Awards - Gold
2020 Tim Atkin SA Special Report - 90
2020 Amorim Cap Classique Challenge - Double Gold
2020 IWSC - Bronze
2020 Prescient Cap Classique Report - Top 10
2020 Gilbert & Gaillard - 92
2020 National Wine Challenge - Double Platinum

ageing : Ready to be enjoyed straight away, with good ageing potential of up to eight years.

in the vineyard : Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : The fifth vintage of this delicious MCC. The grapes were whole-bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the thin lees for seven months before bottling for the second fermentation. It was then kept on the lees for 54 months prior to disgorgement.



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