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Babylonstoren Chardonnay 2020

Classy, sleek structure with subtle citrus fruit softened with textured creaminess and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

Creamy dishes from white wine pasta sauces to Hollandaise, white fish and risotto as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nuts.

variety : Chardonnay | 100% Chardonnay
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 3.1 g/l **pH :** 3.33 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 Michelangelo International Wine & Spirits Awards - Gold

ageing : Ready to be enjoyed within the year of production, but will mature well for the next four to six years.

in the cellar : Grapes were whole-bunch pressed and inoculated in stainless steel tanks. On the third day after fermentation started, the wine was transferred into 300 litre French oak barrels (40% new and 60% second fill). After fermentation, the wine was kept on the primary lees for about three to four months and was batonnaged every three weeks. It was then racked and went back into the barrels for another seven months, totalling 11 months, and then bottled.



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