

Babylonstoren Mourvèdre Rosé 2021

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 % vol rs : 2.5 g/l pH : 3.4 ta : 6.6 g/l

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

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

ageing : Preferably drink within one year of production.

in the vineyard : 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. Small components of the total Rosé blend was fermented and matured in Nomblot cement eggs and terracotta clay amphoras.



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