

Babylonstoren Sprankel 2016

Perfectly rounded and balanced with crisp acidity, ripe fruit and palate cleansing mousse, inviting another sip.

Delicious on its own but will be superb with simply prepared seafood dishes such as fresh crayfish or line fish with a beurre blanc sauce.

variety : Chardonnay | 95% Chardonnay, 5% Pinot Noir

winery : Babylonstoren

winemaker : Charl Coetzee

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 6.9 g/l pH : 3.29 ta : 7.8 g/l

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

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

2021 Veritas Awards - Double Gold

2021 Michelangelo International Wine & Spirits Awards - Double Gold

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

in the vineyard :

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

Soil Composition: Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : The sixth 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 secondary lees in a stainless steel tank for seven months. The second fermentation took place in the bottle, after which it was kept on the lees for a further 55 months prior to disgorgement.



Babylonstoren

Franschhoek

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