

Babylonstoren Nebukadnesar 2019

Superbly crafted with good balance of vibrant multi-layered dark red fruits supported by tight, well-honed tannins. Handles the oak effortlessly. Opulent yet sophisticated with a long, compelling finish. Satisfying now, but will develop and unfold its many treasures over time.

Kudu fillet or roast lamb with thyme, rosemary and garlic; rare roast beef or fillet on the bone.

variety : Blend - Red | 46% Cabernet Sauvignon, 25% Merlot, 14% Cabernet Franc, 10% Petit Verdot, 5% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.52 ta : 5.9 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

2022 Decanter Wine Awards - Gold / 95 Points

2021 Veritas Awards - Double Gold

ageing : Will be enjoyed from the year of release with wonderful ageing potential of up to 10–15 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: Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

in the cellar : All five varieties were kept separate through the winemaking process. The wine was matured in new French oak barrels for 23 months. Then the blend was made up and left in a tank for a month to marry, before being bottled and matured for five months prior to release.



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Franschhoek

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