

Babylonstoren Candide 2021

This intriguing white blend expresses a fresh, fruit-driven wine with pineapple, lime and melon flavours. The wine is refreshing yet complex, with lovely tropical flavours rounded off with a lingering, fresh acidity.

Serve with salads, yellow fruits, vegetables dishes and light fish dishes, or simply on its own.

variety : Chenin Blanc | 49% Chenin Blanc, 21% Chardonnay, 14% Viognier, 10% Sémillon and 6% Sauvignon Blanc

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.35 ta : 5.9 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Preferably drink within one year of production.

about the harvest: The chenin blanc was softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks.

in the cellar : It was racked off the primary lees and kept on the secondary lees for four months prior to bottling. The viognier, chardonnay and sémillon were fermented in second- and third-fill French oak barrels and kept on the lees for four months, before being blended with the fresh component of chenin blanc. Candide is a blend of all the white cultivars grown at Babylonstoren. A small component of the total Candide blend was aged in Nomblot cement eggs and terracotta clay amphoras.



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