

Babylonstoren Chenin Blanc 2022

A crisp, dry wine that is fruit driven and juicy. Refreshing with lovely guava, pineapple and winter melon flavours rounded off with a hint of fresh gooseberries and Packham pear undertones.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.45 ta : 6.1 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity

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

2023 Decanter Awards - Silver

2023 Platter's Wine Guide - 3 Stars

ageing : Preferably drink within one year of production.

in the vineyard :

Soil Composition: Oakleaf type soils of Cape granite origin

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

in the cellar : Soft pressing, then cold fermentation in stainless steel tanks for three weeks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in 4000-litre French oak foudres, Nomblot cement eggs and terracotta clay amphorae.



Babylonstoren

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