

Babylonstoren Shiraz 2020

Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of spice. Elegant, velvety mouth-feel and long, lingering finish.

Any venison or game dish with a berry sauce as well as spicy dishes.

variety : Shiraz | 100% Shiraz

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 4.1 g/l pH : 3.48 ta : 6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2023 Decanter Awards - Silver

2023 Platter's Wine Guide - 4 Stars

ageing : Can be enjoyed from the year of release, with an ageing potential of up to ten years.

in the cellar : Matured in French oak, this wine has a surprisingly fresh mid-palate. Fermentation takes place on the skins for about seven days, after which it gets an extended maceration period of about one week. The wine then gets pressed into a combination of 70% new and 30% second-fill 300-litre French oak barrels. After malolactic fermentation, the wine gets racked and is then returned to the barrels for a total of 18 months before bottling.



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