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# Babylonstoren Chardonnay 2021

Supple with fresh acidity and an underlying minerality, which adds focus and length to the finish.

Creamy dishes from white wine pasta sauces to Hollandaise, white fish and risotto as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nuts.

**variety :** Chardonnay | 100% Chardonnay
**winery :** Babylonstoren
**winemaker :** Klaas Stoffberg & Charl Coetzee
**wine of origin :** Western Cape
**analysis :** **alc :** 14 % vol **rs :** 1.6 g/l **pH :** 3.35 **ta :** 6.1 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork

2023 Tim Atkin SA Special Report - 91 Points
2023 Platter's Wine Guide - 4.5 Stars
2022 Michelangelo Awards - Double Gold
2022 Investec Trophy Wine Show - Gold

**ageing :** Ready to be enjoyed within the year of production, but will mature well for the next four to six years.

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

**in the cellar :** Grapes were whole-bunch pressed and inoculated in stainless steel tanks. On the third day after fermentation started, the wine was transferred into 300-litre French oak barrels – 40% new and 60% second fill. After fermentation, the wine was kept on the primary lees for about three to four months and was batonnaged every three weeks. It was then racked and returned to the barrels for another seven months, totalling 11 months, before being bottled.




## Babylonstoren
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