

## Babylonstoren Babel Red 2021

Succulent black fruit with a savoury edge of cigar box and graphite, all held together beautifully with smooth tannins and a tightly knit structure.

Youthful and vibrant with enough depth to hold its own in the company of slow-cooked game or oxtail stew, barbecued boerewors, grilled lamb chops with rosemary or lightly spiced pulled pork shoulder.

**variety :** Shiraz | 53% Shiraz, 19% Pinotage, 8% Cabernet Franc, 6% Merlot, 5% Malbec, 3% Petit Verdot, 3% Mourvèdre, 2% Grenache Noir, 1% Marselan

**winery :** Babylonstoren

**winemaker :** Klaas Stoffberg & Charl Coetzee

**wine of origin :** Western Cape

**analysis :** alc : 14 % vol rs : 3 g/l pH : 3.53 ta : 5.9 g/l

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

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

2023 Tim Atkin SA Special Report - 90 Points

2023 Shiraz SA Challenge - Top Shiraz Blend

2023 Decanter Awards - Bronze

2023 IWSC - Silver

2023 Platter's Wine Guide - 4 Stars

2022 Veritas Awards - Double Gold

**ageing :** Will age well for five to eight years.

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

### in the vineyard :

Area of production: 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 Klappmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

**about the harvest:** The cultivars are harvested separately and made separately. Fermentation takes place on the skins for around seven days, after which it is given an extended maceration period of about one week.

**in the cellar :** The wine is then pressed into 20% new and 70% second- and third-fill 300-litre French oak barrels, as well as 10% in 4200-litre French oak foudres. After malolactic fermentation, the wine is racked and then returned to the barrels to total 12 months of maturation before being bottled



## Babylonstoren

Franschhoek

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