

Babylonstoren Shiraz 2021

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

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.59 ta : 5.8 g/l

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

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

2024 National Wine Challenge - Double Gold

2024 Syrah du Monde - Gold

2024 International Wine Challenge - Gold

2023 Michelangelo Awards - Double Gold

2022 Michelangelo Awards - Double Gold

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