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Babylonstoren Sprankel 2017

Leaving it on the lees in excess of four years adds the richness of granny's butter biscuits and brioche to the vibrant citrus and crunchy apple flavours. Perfectly rounded and balanced with crisp acidity, ripe fruit and palate cleansing mousse, inviting another sip.

Delicious on its own but will be superb with simply prepared seafood dishes such as fresh crayfish or line fish with a beurre blanc sauce.

variety : Chardonnay | 95% Chardonnay, 5% Pinot Noir
winery : Babylonstoren
winemaker : Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 12 % vol **rs :** 4.3 g/l **pH :** 3.12 **ta :** 7.9 g/l
type : Cap_Classique **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2023 Tim Atkin SA Special Report - 92 Points
2023 Decanter Awards - Silver
2023 National Wine Challenge - Double Platinum
2023 Platter's Wine Guide - 4.5 Stars
2022 Michelangelo Awards - Double Gold
2022 Veritas Awards - Double Gold
2022 Amorim Cap Classique Challenge - Gold



ageing : Ready to be enjoyed straight away, with good ageing potential of eight to ten years.

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

Soil Composition: Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : The grapes were whole-bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees in a stainless steel tank for seven months. The second fermentation took place in the bottle, after which it was kept on the lees for a further 55 months prior to disgorgement.

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