

Babylonstoren Mourvèdre Rosé 2022

The wine has a light pink salmon colour and a bouquet of strawberries and rose petals on the nose. As for the taste, there is a hint of watermelon and crushed pomegranate on the palate, rounded off with fresh acidity for a delicious, lingering mouth-feel.

The perfect partner with trout, salmon or sushi.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 3.8 g/l pH : 3.33 ta : 6 g/l

type : Rose **style** : Dry **body** : Medium **taste** : Fragrant

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

2023 Platter's Wine Guide - 3.5 Stars

2022 RHS Chelsea Flower Show - Official rosé

ageing : Preferably drink within one year of production.

in the vineyard : The vineyards for the rosé are located the slopes of the Simonsberg Mountain near Paarl, Western Cape, South Africa. The soil is Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : Grapes were given minimal skin contact in the press, after which cold fermentation took place in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for a month. Small components of the total rosé blend were fermented and matured in Nomblot cement eggs and terracotta clay amphorae.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

