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Babylonstoren Sprankel 2018

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 this brut Cap Classique. 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 :** 8.8 g/l **pH :** 3.2 **ta :** 9.2 g/l
type : Cap_Classique **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2024 Veritas Awards - Double Gold
2024 Michelangelo Awards - Double Gold
2024 National Wine Challenge - Double Gold
2024 Decanter Awards - Silver
2024 Platter's Wine Guide - Cap Classique of the Year

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

in the vineyard : Area of production: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl in Western Cape, South Africa.
Soil composition: Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : The eighth vintage of this delicious Cap Classique. 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 minimum of 54 months prior to disgorgement.

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