

Babylonstoren Nebukadnesar 2021

The velvety tannins produce ripples of sappy freshness and bring texture and context to the fruit; sleek, supple and sinuous. This opulent wine befits its royal name and has all the attributes of greatness. Deceptively easy to drink now but will grow in stature and complexity over the next ten years.

A wine to star at the table where the food should be the supporting role – rare roast beef or kudu fillet with a red wine sauce, roast lamb with rosemary or venison carpaccio with shaved parmesan.

variety : Blend - Red | 49% Cabernet Sauvignon, 25% Merlot, 13.5% Cabernet Franc, 12% Petit Verdot, 0.5% Malbec

winery : Babylonstoren

winemaker : Klaas Stoffberg, Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.57 ta : 6.1 g/l

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

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

2024 National Wine Challenge - Double Platinum

2024 Decanter Awards - Silver

2021 Veritas Awards - Double Gold

ageing : Can be enjoyed from the year of release, with wonderful ageing potential of up 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: Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

in the cellar : All five varieties were kept separate through the winemaking process. The wine was matured in new French oak barrels for 23 months. Then the blend was made up and left in a tank for a month to marry, before being bottled and matured for five months prior to release.



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Franschhoek

021 863 3852

www.babylonstoren.com

