

Babylonstoren Babel Red 2022

Succulent black fruit with a savoury edge of cigar box and graphite, all held together beautifully with smooth tannins and a tightly knit structure.

Youthful and vibrant with enough depth to hold its own in the company of slow-cooked game or oxtail stew, barbecued boerewors, grilled lamb chops with rosemary or lightly spiced pulled pork shoulder.

variety : Shiraz | 53% Shiraz, 19% Pinotage, 8% Cabernet Franc, 6% Merlot, 5% Malbec, 3% Petit Verdot, 3% Mourvèdre, 2% Grenache Noir, 1% Marselan

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3 g/l pH : 3.53 ta : 5.9 g/l

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

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

2024 Decanter Awards - Silver

ageing : Will age well for five to eight years.

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

in the vineyard :

Area of production: 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.

about the harvest: The cultivars are harvested separately and made separately. Fermentation takes place on the skins for around seven days, after which it is given an extended maceration period of about one week.

in the cellar : The wine is then pressed into 20% new and 70% second- and third-fill 300-litre French oak barrels, as well as 10% in 4200-litre French oak foudres. After malolactic fermentation, the wine is racked and then returned to the barrels to total 12 months of maturation before being bottled



Babylonstoren

Franschhoek

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