

Babylonstoren Mourvèdre Rosé 2024

An elegant, dry wine of a sophisticated salmon colour and delicious hints of raspberries and rose petals. A single sip leads to the delightful discovery of crushed pomegranate, the sweet freshness of watermelon and a subtle punch of acidity.

With its face to the sun and its feet in the water, this witty cultivar will spark the creative senses and leave you with a lingering mouthfeel.

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

2024 Rosé Rocks - Double Gold

2024 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

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