

## Babylonstoren Chenin Blanc 2024

A lithe, dry summer white, it's hard not to love this Chenin Blanc. Our winemakers aged a total of 10% of the chenin blanc blend in Nomblot cement eggs and terracotta clay amphorae, resulting in a light and crisp dry wine with refreshing notes of guava, pineapple and winter melon flavours, rounded off with a hint of fresh gooseberries and Packham pear undertones

Serve with salads, yellow fruits, vegetable dishes and light fish dishes, or simply on its own.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Babylonstoren

**winemaker** : Klaas Stoffberg & Charl Coetzee

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 3.5 g/l   pH : 3.45   ta : 6.1 g/l

**type** : White   **style** : Dry   **body** : Light   **taste** : Fruity

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Preferably drink within one year of production.

**in the vineyard :**

Soil Composition: Oakleaf type soils of Cape granite origin

Area of production: On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

**in the cellar** : Soft pressing, then cold fermentation in stainless steel tanks for three weeks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in 4000-litre French oak foudres, Nomblot cement eggs and terracotta clay amphorae.



### Babylonstoren

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