

Babylonstoren Cabernet Sauvignon 2021

Rich, dark berry fruit at its core and a savoury edge of wild herbs, graphite and cedar. The wine is dense and brooding with plump blackcurrant fruit moderated by a backbone of fine-grained, grippy tannins, creating lovely tension and succulence.

Beautifully balanced and stylish with classic cultivar expression; the savoury finish is long and satisfying.

Beef fillet, oxtail or even something as simple as a delicious platter of venison charcuterie.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Babylonstoren

winemaker : Klaas Stoffberg, Charl Coetzee

wine of origin : Paarl

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.7 ta : 5.5 g/l

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

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

2024 Decanter Awards - Silver

ageing : Can be enjoyed from the year of release, with an ageing potential of up to ten years.

Room temperature, 16–18°C (60–64°F).

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

about the harvest: Grapes picked from eight different vineyard blocks.

in the cellar : Matured in a combination of 40% new and 60% second- and third-fill 300 litre oak barrels for 18 months, before being bottled and matured for three months prior to release.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

