

Babylonstoren Cabernet Sauvignon 2022

Babylonstoren Cabernet Sauvignon 2022 opens with 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.

Perfect with ribeye steak, grilled or slow-cooked lamb with rosemary and thyme, braised beef short rib, char-grilled cheese burgers, mature cheddar and gouda, and creamy blue such as gorgonzola.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Babylonstoren

winemaker : Klaas Stoffberg, Charl Coetzee

wine of origin : Paarl

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.89 ta : 5.8 g/l

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

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

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

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

in the cellar : The wine was 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

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