

Babylonstoren Cabernet Sauvignon 2023

Intense plum with a vibrant ruby edge. Opening 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 : 14.0 % vol rs : 2.8 g/l pH : 3.58 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **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. Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

in the cellar : Grapes were picked from eight different vineyard blocks. 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.



Babylonstoren

Franschhoek

021 863 3852

www.babylonstoren.com

