

Babylonstoren Babel Red 2023

Babylonstoren Babel Red 2023 is a rich and complex blend, offering layers of red and black fruit. It presents aromas of dark cherries, plums, and subtle notes of tobacco and dark chocolate. On the palate, expect a combination of juicy red berries, blackcurrant, and hints of spice, with a well-integrated oak influence. The finish is long, with smooth tannins and a touch of savoury depth.

Babel Red pairs wonderfully with rich, hearty dishes such as lamb chops, oxtail stew, and grilled meats. It also complements dark chocolate desserts.

variety : Shiraz | 48% Shiraz, 11% Merlot, 10% Pinotage, 9% Cabernet Sauvignon, 8% Petit Verdot, 8% Malbec, 6% Cabernet Franc

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.5 g/l pH : 3.57 ta : 5.8 g/l

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

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

ageing : Will age well for five to eight years.

in the vineyard :

Babel is crafted from grapes grown in the Simonsberg-Paarl region, which provides the perfect terroir for its diverse grape varieties. The 2023 blend includes Shiraz, Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, and Shiraz, each contributing unique characteristics.

Soil composition: Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

about the harvest: The cultivars are harvested separately.

in the cellar :

Fermentation took place on the skins for around seven days, after which it was given an extended maceration period of about one week. The wine was then pressed into 20% new and 70% second- and third-fill 300-litre French oak barrels, as well as 10% in 4200-litre French oak foudres. After malolactic fermentation, the wine was racked and then returned to the barrels to total 12 months of maturation before being bottled.



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