

## Babylonstoren Viognier 2022

Babylonstoren Viognier 2022 is a white wine with a gold tinge. Its bouquet consists of succulent white peach, apricot and apple blossom aromas. The subtle oak spice adds creamy depth and complexity, enhancing the ripe-fruited characteristics that make Viognier so distinctive. It glides over the palate with a lovely balance between the floral quality and rich texture.

Ideally paired with mild, creamy curries, dishes with ginger, saffron and coconut or fruity dishes such as chicken or lamb tagine with apricot.

**variety :** Viognier | Viognier

**winery :** Babylonstoren

**winemaker :** Klaas Stoffberg & Charl Coetzee

**wine of origin :** Western Cape

**analysis :** alc : 13.8 % vol    rs : 3 g/l    pH : 3.37    ta : 6.2 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fragrant

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

**ageing :** Ready to be enjoyed within the year of production, with ageing potential of another 12 to 18 months.

**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: Dundee-type soils of Table Mountain sandstone origin.

**in the cellar :** 70% of this wine underwent fermentation in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for seven months before bottling. 20% of the wine was fermented and matured in second- and third-fill 300-litre French oak barrels for seven months and 10% was fermented and matured in a 4100-litre French oak foudre before being blended and bottled.



**Babylonstoren**

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