

Babylonstoren Viognier 2024

Pale straw with glints of gold. Exotic nose reminding of tropical islands with intriguing aromas of spiced tangerine, honeysuckle, orange blossom, ripe apricots and peach. Full flavoured and perfectly balanced with zesty bitter orange giving depth to succulent stone fruit; satisfying, lingering aftertaste.

The perfect partner with grilled kingklip in saffron mussel sauce, coronation chicken, chicken tagine with apricot and almond, and roast pork with roasted root vegetables.

variety : Viognier | 100% Viognier

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis: alc : 14.0 % vol rs : 3.3 g/l pH : 3.37 ta : 6.3 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 three to five 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. Dundee-type soils of Table Mountain sandstone origin.

in the cellar : 70% of this wine underwent three weeks of fermentation in stainless steel tanks. 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

Franschhoek

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