

Babylonstoren Mourvèdre Rosé 2025

Light pink salmon. Strawberries and rose petals on the nose. A hint of watermelon and crushed pomegranate on the palate, rounded off with fresh acidity for a delicious, lingering mouth-feel.

The perfect partner with trout, salmon or sushi.

variety : Mourvedre | 100% Mourvèdre

winery : Babylonstoren

winemaker : Klaas Stoffberg and Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.39 ta : 5.9 g/l

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

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

2025 Rosé Wine and Spirit Challenge - Gold

2025 RHS Chelsea Flower Show - Official Rosé

ageing : Preferably drink within one year of production.

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.

in the cellar : Grapes were given minimal skin contact in the press, after which cold fermentation took place in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for a month. Small components of the total rosé blend were fermented and matured in Nomblot cement eggs and terracotta clay amphorae.



Babylonstoren

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