

Babylonstoren Chenin Blanc 2025

Pale yellow. Intriguing white peach and ripe pineapple fragrance with underlying lemon curd, which makes this wine hard to resist. Silky smooth entrance reveals many layers of supple fruit handled with care to retain the intrinsic chenin personality at its best. Beautifully balanced with a delicious streak of acidity which brings freshness and focus to the palate, making this ideal for summer drinking.

It will complement seafood dishes, roast chicken with thyme, composite summer salads, seasonal quiches and gravadlax.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 1.2 g/l **pH** : 3.35 **ta** : 6.5 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity

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

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. Oakleaf type soils of Cape granite origin.

in the cellar : After 12 hours of skin contact, the grapes underwent soft pressing, after which three weeks' cold fermentation took place in stainless steel tanks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in Nomblot cement eggs and terracotta clay amphorae.



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