

Babylonstoren Candide 2024

Pale lemon. A tantalising mélange of floral and fruit flavours, reminiscent of a tropical fruit salad dressed with fresh lemon and lime, and sprinkled with honeysuckle flowers. A seamless blend expressing fresh acidity with underlying beeswax silkiness. Dry and refreshing on the finish.

Perfect partner with spring vegetable dishes, chicken or ham salad with stone fruit.

variety : Chenin Blanc | 33% Chardonnay, 26% Chenin Blanc, 25% Sémillon, 16% Viognier

winery : Babylonstoren

winemaker : Klaas Stoffberg & Charl Coetzee

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.27 ta : 6.3 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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. Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : Candide is a blend of all the white cultivars grown at Babylonstoren. The chardonnay was fermented in second- and third-fill French oak barrels, before being blended with the fresh components. The chenin blanc and sémillon were softly pressed, then underwent three weeks of cold fermentation in stainless steel tanks. The viognier and roussanne were aged in Nomblot cement eggs and terracotta clay amphorae. They were racked off the primary lees and kept on the secondary lees for four months prior to bottling.



Babylonstoren

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