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Babylonstoren Chardonnay 2024

Golden straw with good depth. A rich nose of lemon curd and freshly baked butter biscuits. The beautifully fruity core is perfectly balanced by layers of oak spice, vanilla and roasted almonds. Supple with fresh acidity and an underlying minerality, which adds focus and length to the finish.

The elegance and substance of the wine will complement mushroom risotto, creamy pasta dishes, rich fish dishes, hollandaisebased dishes and also steak béarnaise.

variety : Chardonnay | 100% Chardonnay
winery : Babylonstoren
winemaker : Klaas Stoffberg & Charl Coetzee
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.3 g/l **pH :** 3.34 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready to be enjoyed within the year of production, but will mature well for the next four to six 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. Klapmuts/Longlands type soils of Malmesbury shale origin.

in the cellar : Grapes were whole-bunch pressed and inoculated in stainless steel tanks. On the third day after fermentation started, the wine was transferred to 300-litre French oak barrels – 35% new and 65% second fill. After fermentation, the wine was kept on the primary lees for about three to four months and was batonnaged every week. It was then racked and returned to the barrels for another six months, totalling 10 months before being bottled.



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