

## Babylonstoren Sprankel 2019

Luminous, light golden colour with tinges of green. Expressive bouquet of ginger, green apple, candied citrus and quince evolves into richer notes of brûléed apricots, brioche and toasted nuts. Initial notes of the fine, creamy mousse is followed by a wonderful vinosity balanced by delicate acidity.

Delicious on its own but will be superb with simply prepared seafood dishes such as fresh crayfish or line fish with a beurre blanc sauce.

**variety** : Chardonnay | 85% Chardonnay, 15% Pinot Noir

**winery** : Babylonstoren

**winemaker** : Charl Coetzee

**wine of origin** : Western Cape

**analysis** : alc : 12.0 % vol rs : 6.7 g/l pH : 3.3 ta : 8.1 g/l

**type** : Cap\_Classique **style** : Off Dry **body** : Medium **taste** : Fruity

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

**ageing** : Ready to be enjoyed straight away, with good ageing potential of eight to ten 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** : The ninth vintage of this delicious Cap Classique. The grapes were whole bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees in a stainless-steel tank and 10% in older 300L barrels. The second fermentation took place in the bottle, after which it was kept on the lees for a minimum of 54 months prior to disgorgement.



### Babylonstoren

Franschhoek

021 863 3852

[www.babylonstoren.com](http://www.babylonstoren.com)



BABYLONSTOREN