



BABYLONSTOREN

TASTING NOTES

VIOGNIER 2023

ALCOHOL 14% **RS** 2.5 g/l **TA** 6.1 g/l **pH** 3.47

AREA OF PRODUCTION On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION Dundee type soils of Table Mountain sandstone origin.

VINIFICATION AND PRODUCTION SYSTEM 70% of this wine underwent three weeks of fermentation in stainless steel tanks. It was racked off the primary lees and kept on the secondary lees for seven months before bottling. 20% of the wine was fermented and matured in second- and third-fill 300-litre French oak barrels for seven months and 10% was fermented and matured in a 4100-litre French oak foudre before being blended and bottled.

ORGANOLEPTIC DESCRIPTION Dry, slightly wooded, medium-bodied white wine.

COLOUR Gold tinge.

BOUQUET Succulent white peach, apricot and apple blossom aromas. The subtle oak spice adds creamy depth and complexity, enhancing the ripe-fruited characteristics that make viognier so distinctive.

TASTE Glides over the palate with a lovely balance between the floral quality and rich texture.

SERVING TEMPERATURE Chilled, 11–12°C (51–53°F).

PRESERVATION Ready to be enjoyed within the year of production, with ageing potential of another 12 to 18 months.

GASTRONOMIC SUGGESTIONS Ideally paired with mild, creamy curries, dishes with ginger, saffron and coconut or fruity dishes such as chicken or lamb tagine with apricot.



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