



BABYLONSTOREN

TASTING NOTES

BABEL 2022

34% shiraz, 24.5% cabernet sauvignon, 11% merlot, 8% malbec, 7% petit verdot, 5.5% cabernet franc, 4% pinotage, 2% mourvèdre, 2% grenache noir, 1.5% barbera, 0.5% marselan

ALCOHOL 14% **RS** 2.8 g/l **TA** 6.1 g/l **pH** 3.61

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

SOIL COMPOSITION Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Tukulu type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM The cultivars were harvested separately and made separately. Fermentation took place on the skins for around seven days, after which it was given an extended maceration period of about one week. The wine was then pressed into 20% new and 70% second- and third-fill 300-litre French oak barrels, as well as 10% in 4200-litre French oak foudres. After malolactic fermentation, the wine was racked and then returned to the barrels to total 12 months of maturation before being bottled.

ORGANOLEPTIC DESCRIPTION Dry, full-bodied red wine.

COLOUR Intense ruby red.

BOUQUET Crushed mulberry, blackberry and plum flavours with well judged oak maturation, adding layers of sweet spice, vanilla and dark chocolate.

TASTE Succulent black fruit with a savoury edge of cigar box and graphite, all held together beautifully with smooth tannins and a tightly knit structure.

SERVING TEMPERATURE Room temperature, 16–18°C (60–64°F).

PRESERVATION Will age well for five to eight years.

GASTRONOMIC SUGGESTIONS Youthful and vibrant with enough depth to hold its own in the company of slow-cooked game or oxtail stew, barbecued boerewors, grilled lamb chops with rosemary or lightly spiced pulled pork shoulder.



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