



BABYLONSTOREN

TASTING NOTES

# CABERNET SAUVIGNON 2021

*100% cabernet sauvignon*

**ALCOHOL** 14% **RS** 3.1 g/l **TA** 5.8 g/l **pH** 3.69

**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** Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

**VINIFICATION AND PRODUCTION SYSTEM** Grapes were picked from eight different vineyard blocks. The wine was matured in a combination of 40% new and 60% second- and third-fill 300-litre oak barrels for 18 months before being bottled and matured for three months prior to release.

**ORGANOLEPTIC DESCRIPTION** Dry, full-bodied red wine.

**COLOUR** Intense plum with a vibrant ruby edge.

**BOUQUET** Opening with rich, dark berry fruit at its core and a savoury edge of wild herbs, graphite and cedar. The wine is dense and brooding with plump blackcurrant fruit moderated by a backbone of fine-grained, grippy tannins, creating lovely tension and succulence.

**TASTE** Beautifully balanced and stylish with classic cultivar expression. The savoury finish is long and satisfying.

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

**PRESERVATION** Can be enjoyed from the year of release, with ageing potential of up to ten years.

**GASTRONOMIC SUGGESTIONS** Perfect with ribeye steak, grilled or slow-cooked lamb with rosemary and thyme, braised beef short rib, char-grilled cheese burgers, mature cheddar and gouda, and creamy blue such as gorgonzola.



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

To receive our electronic press kit, please email [media@babylonstoren.com](mailto:media@babylonstoren.com)  
Babylonstoren Farm · Franschhoek · South Africa