



TASTING NOTES

BABEL 2021

53% shiraz, 19% pinotage, 8% cabernet franc, 6% merlot, 5% malbec, 3% petit verdot, 3% mourvèdre, 2% grenache noir, 1% marselan

ALCOHOL: 14% **RS:** 3 g/l **TA:** 5.9 g/l **pH:** 3.53

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

VINIFICATION AND PRODUCTION SYSTEM: The cultivars are harvested separately and made separately. Fermentation takes place on the skins for around seven days, after which it is given an extended maceration period of about one week. The wine is 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 is 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

Babylonstoren Farm · Klapmuts/Simondium Road · Franschhoek · South Africa

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