



## BABYLONSTOREN

### TASTING NOTES

## BABEL 2023

*48% Shiraz, 11% Merlot, 10% Pinotage, 9% Cabernet Sauvignon, 8% Petit Verdot, 8% Malbec, 6% Cabernet Franc*

**ALCOHOL** 14% **RS** 2.5 g/l **TA** 5.8 g/l **pH** 3.57

**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** Deep, glossy red with slightly paling meniscus.

**BOUQUET** Sweet aromatic spice from well-judged oak provides perfect support to the plump, fruity core.

**TASTE** Succulent and juicy with layered plum and black cherry fruit lifted by pepper and liquorice. Stylish and accessible with a seductive finish inviting another sip.

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

**PRESERVATION** Will age well for five to eight years.

**GASTRONOMIC SUGGESTIONS** Perfect to serve with braised oxtail with dumplings, sticky beef short ribs and barbequed boerewors.



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