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TASTING NOTES

CABERNET SAUVIGNON 2018

ALCOHOL: 14.3% RS: 3.1 g/l TA: 6 g/l pH: 3.54

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 & PRODUCTION SYSTEM: Grapes picked from eight different vineyard blocks. 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: Deep crimson red.

BOUQUET: Aromas of red plum, blueberry perfumes with hints of sweet tobacco and cedarwood shavings.

TASTE: A fusion of dark fruits, cherries and cassis with a velvety texture creates this soft, multi-layered wine with well-rounded tannins and a lingering finish.

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

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

GASTRONOMIC SUGGESTIONS: Beef fillet, oxtail or even something as simple as a delicious platter of venison charcuterie.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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