



TASTING NOTES

CANDIDE 2019

45% chenin blanc, 28.5% viognier, 16.5% chardonnay, 10% sémillon

ALCOHOL: 13.5% RS: 3.0 g/l TA: 6.1 g/l pH: 3.41

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: Oakleaf type soils of Cape granite origin.

VINIFICATION & PRODUCTION SYSTEM: The chenin blanc was softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. It was racked of the primary lees and kept on the secondary lees for four months prior to bottling. The viognier, chardonnay and sémillon were fermented in second- and third-fill French oak barrels and kept on the lees for four months, before being blended with the fresh component of chenin blanc. Candide is a blend of all the white cultivars grown on Babylonstoren.

ORGANOLEPTIC DESCRIPTION: Dry, crisp, medium-bodied white wine.

COLOUR: Pale straw.

BOUQUET: Elegant style, tropical flavours.

TASTE: This intriguing white blend expresses a fresh, fruit-driven wine with peach, lime and litchi flavours. The wine is refreshing yet complex, with lovely tropical flavours rounded off with a lingering, fresh acidity.

SERVING TEMPERATURE: Chilled, 11–12°C (51–53°F).

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: Serve with salads, yellow fruits, vegetable dishes and light fish dishes, or simply on its own.

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