



TASTING NOTES

CANDIDE 2021

49% chenin blanc, 21% chardonnay, 14% viognier,
10% sémillon, 6% sauvignon blanc

ALCOHOL: 13.5% **RS:** 3.8 g/l **TA:** 5.9 g/l **pH:** 3.35

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 AND PRODUCTION SYSTEM: The chenin blanc was softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. It was racked off 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 at Babylonstoren. A small component of the total Candide blend was aged in Nomblot cement eggs and terracotta clay amphorae.

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

BOUQUET: A tantalising mélange of floral and fruit flavours, reminiscent of a tropical fruit salad dressed with fresh lemon and lime, and sprinkled with honeysuckle flowers.

TASTE: A seamless blend with underlying beeswax silkiness from the sémillon. Dry and refreshing on the finish.

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

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: Perfect partner with spring vegetable dishes, chicken or ham salads with stone fruit.