



BABYLONSTOREN

TASTING NOTES

CANDIDE 2024

33% chardonnay, 26% chenin blanc, 25% sémillon, 16% viognier

ALCOHOL 13% **RS** 3.8 g/l **TA** 6.3 g/l **pH** 3.27

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.

VINIFICATION AND PRODUCTION SYSTEM Candide is a blend of all the white cultivars grown at Babylonstoren. The chardonnay was fermented in second- and third-fill French oak barrels, before being blended with the fresh components. The chenin blanc and sémillon were softly pressed, then underwent three weeks of cold fermentation in stainless steel tanks. The viognier and roussanne were aged in Nomblot cement eggs and terracotta clay amphorae. They were racked off the primary lees and kept on the secondary lees for four months prior to bottling.

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

COLOUR Pale lemon.

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 expressing fresh acidity with underlying beeswax silkiness. 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 salad with stone fruit.



www.babylonstoren.com

To receive our electronic press kit, please email media@babylonstoren.com
Babylonstoren Farm · Franschoek · South Africa