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TASTING NOTES

CANDIDE 2018

45% chenin blanc, 24% viognier, 16% chardonnay, 15% sémillon

ALCOHOL: 13.5% RS: 2.66 g/l TA: 6.02 g/l pH: 3.27

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 and sémillon were softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for four months before bottling. The chardonnay and viognier were fermented in 300 litre French oak barrels and were kept on the lees for four months. This blend showcases the versatility of 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.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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