



TASTING NOTES

CHARDONNAY 2019

100% chardonnay

ALCOHOL: 14% RS: 2.1g/l TA: 6.1g/l pH: 3.39

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.

VINIFICATION & PRODUCTION SYSTEM: Grapes were whole bunch pressed and inoculated in stainless steel tanks. On the third day after fermentation started the wine was transferred into 300 litre French oak barrels – 40% new and 60% second fill. After fermentation the wine was kept on the primary lees for about three to four months and was batonnaged every three weeks. It was then racked and went back into the barrels for another eight months, totalling 12 months, and then bottled.

ORGANOLEPTIC DESCRIPTION: Dry, full-bodied white wine.

COLOUR: Bright yellow with good depth.

BOUQUET: An old world style Chardonnay with a fresh, fine-grained nose of quince, lime and vanilla.

TASTE: Classy, sleek structure with subtle citrus fruit softened with textured creaminess and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

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

PRESERVATION: Ready to be enjoyed within the year of production, but will mature well for the next four to six years.

GASTRONOMIC SUGGESTIONS: Creamy dishes from white wine pasta sauces to Hollandaise, white fish and risotto as well as light truffle and blue cheese flavours. It works well with sushi but also delicious with fresh and roasted nuts.

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