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TASTING NOTES

CHENIN BLANC 2020

100% chenin blanc

ALCOHOL: 13.5% RS: 4.7 g/l TA: 6.3 g/l pH: 3.38

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: Soft pressing, cold fermentation in stainless steel tanks for three weeks. Racked of fermentation lees and kept on secondary lees for four months before bottling. 2020 was the first year of experimenting with ageing small components, adding up to 10% of the total chenin blanc blend in 4000 litre French Oak Foudres, Nomblot cement eggs and terracotta caly amphoras.

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

COLOUR: Light, greenish tint.

BOUQUET: Elegant style; tropical flavours.

TASTE: A crisp, dry wine that is fruit driven and juicy. Refreshing with lovely guava, pineapple and winter melon flavours rounded off with a hint of fresh gooseberries and Packham pear undertones.

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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