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TASTING NOTES

CHENIN BLANC 2018

100% chenin blanc

ALCOHOL: 13.5% RS: 2.9 g/l TA: 6.1 g/l pH: 3.32

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.

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

COLOUR: Pale straw.

BOUQUET: Elegant style; tropical flavours.

TASTE: A light, crisp, dry wine that is fruit driven and juicy. Unwooded and 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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