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TASTING NOTES

MOURVÈDRE ROSÉ 2020

100% mourvèdre

ALCOHOL: 13.00% RS: 3.5 g/l TA: 6.1 g/l pH: 3.29

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain as well as various pockets in the Franschhoek Valley, Western Cape, South Africa.

SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin.

VINIFICATION & PRODUCTION SYSTEM: Grapes were given minimal skin contact in the press after which it underwent cold fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for three months. 2020 was the first year of experimenting with ageing small components of the total rosé blend in Nomblot cement eggs and terracotta clay amphoras.

ORGANOLEPTIC DESCRIPTION: Dry, unwooded, medium-bodied rosé wine.

COLOUR: Light pink salmon.

BOUQUET: Strawberries and rose petals on the nose.

TASTE: A hint of watermelon and crushed pomegranate on the palate; rounded off with fresh acidity for a delicious, lingering mouth-feel.

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

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: Try trout, Norwegian salmon, sushi, charcuterie and salads.

Babylonstoren Farm · Klapmuts/Simondium Road · Franschhoek · South Africa

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