



BABYLONSTOREN

TASTING NOTES

MOURVÈDRE ROSÉ 2024

Babylonstoren's Mourvèdre Rosé is the official rosé at the RHS Chelsea Flower Show in London for the third consecutive year.

ALCOHOL 13% **RS** 2.6 g/l **TA** 6.5 g/l **pH** 3.35

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 AND PRODUCTION SYSTEM Grapes were given minimal skin contact in the press, after which cold fermentation took place in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for a month. Small components of the total rosé blend were fermented and matured in Nomblot cement eggs and terracotta clay amphorae.

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 The perfect partner with trout, salmon or sushi.



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