

Tour de Force

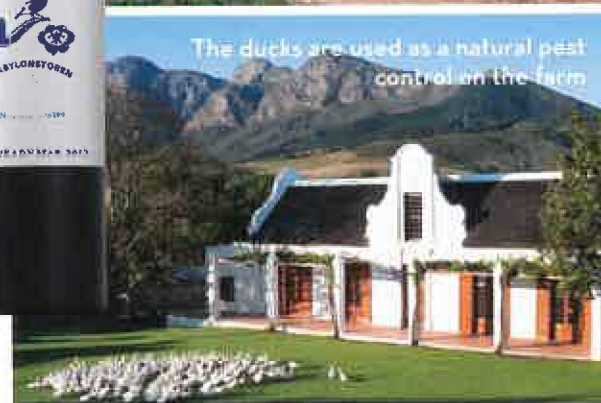
With its viticulture brilliance and captivating cellar tours, Babylonstoren impresses once again



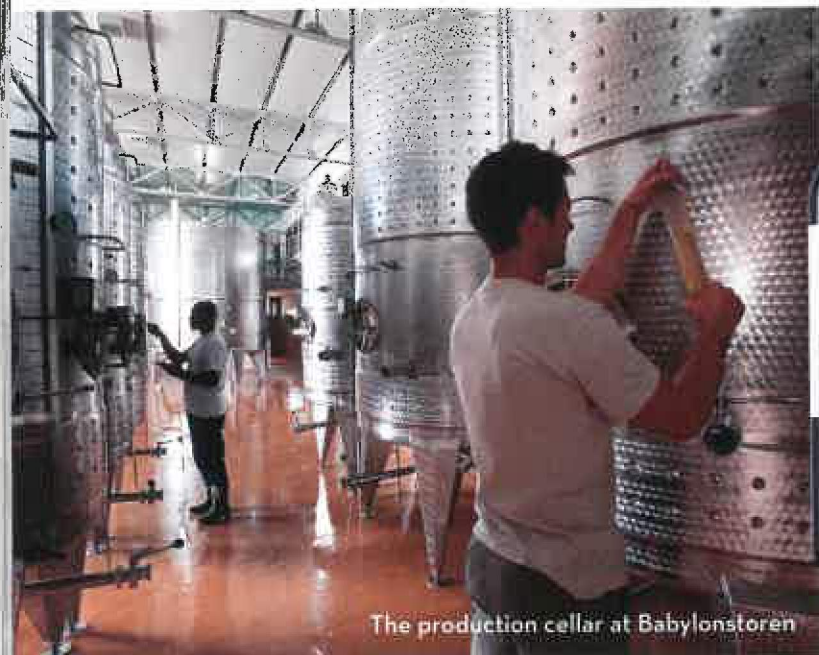
Babel is one of two restaurants on the farm



The gardens are the second-most visited gardens in SA



The ducks are used as a natural pest control on the farm



The production cellar at Babylonstoren



For those who have not yet visited Babylonstoren in the Cape's Drakenstein Valley, it is definitely something to add to your to-do list. And if you have already ambled through the legendary gardens and feasted on the innovative cuisine made with the fresh fruit and vegetables grown on the farm and picked daily, there is now a new reason to go – wines from the estate and impressive cellar tours to take you behind closed doors and reveal the creation process behind each bottle.

A core concept behind Babylonstoren is the synchronicity of tradition and modernity. So, while the Babylonstoren vines are age-old – having been grown on the farm since its inception in 1652 when it was a main supplier of fresh produce to ships passing through the Cape – cutting-edge technology and winemaking methods are now used in its production.

The immaculate Cape Dutch-style cellars also have modern interiors. 'We wanted a factory look, seeing that a wine cellar is, in fact, a production factory. We were going for an unfinished aesthetic,' elaborates Klaas Stoffberg, the estate's winemaker.

Unique in their unpredictability – the tastings occur along the tour at unexpected points, as you sip your way through the captivating history of each glass of wine you get to enjoy. Questions can be asked freely, conversations unfold with ease and the classical-style wines are simply delicious. We look forward to seeing what will come from the cellar in future – this is a viticulture force to have on your radar.

■ *Babylonstoren* @ babylonstoren.com



Cabinets show the history of the bottling and corking process

MEMBERSHIP CLUB Join Babylonstoren's Wine Club and enjoy all the benefits, which include complimentary entrance to the farm, invitations to launches and social events, plus the chance to invite up to 10 people for tastings and a tour.