

BABYLONSTOREN

TASTING NOTES

SPRANKEL CAP CLASSIQUE 2019

85% chardonnay, 15% pinot noir

ALCOHOL 12% **RS** 6.7 g/l **TA** 8.1 g/l **pH** 3.3

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 The ninth vintage of this delicious Cap Classique. The grapes were whole bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees in a stainless-steel tank and 10% in older 300L barrels. The second fermentation took place in the bottle, after which it was kept on the lees for a minimum of 54 months prior to disgorgement.

ORGANOLEPTIC DESCRIPTION Brut.

COLOUR Luminous, light golden colour with tinges of green.

BOUQUET Expressive bouquet of ginger, green apple, candied citrus and quince evolves into richer notes of brûléed apricots, brioche and toasted nuts

TASTE Initial notes of the fine, creamy mousse is followed by a wonderful vinosity balanced by delicate acidity.

SERVING TEMPERATURE Chilled, 8–10°C (50–59°F).

PRESERVATION Ready to be enjoyed straight away, with good ageing potential of eight to ten years.

GASTRONOMIC SUGGESTIONS Delicious served with the fresh oysters, or matched with steamed fresh crayfish, crab or line fish with rich beurre blanc sauce.



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