



TASTING NOTES

CANDIDE 2022

36% chardonnay, 25% sémillon, 16.5% chenin blanc,
12.5% roussanne, 10% viognier

ALCOHOL: 13.5% **RS:** 3.5 g/l **TA:** 6.1 g/l **pH:** 3.35

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Oakleaf type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM: Candide is a blend of all the white cultivars grown at Babylonstoren. The chardonnay was fermented in second- and third-fill French oak barrels and kept on the lees for four months, before being blended with the fresh components. The sémillon and viognier were softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. The chenin blanc and roussanne were aged in Nomblot cement eggs and terracotta clay amphorae. They were racked off the primary lees and kept on the secondary lees for four months prior to bottling.

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

BOUQUET: A tantalising mélange of floral and fruit flavours, reminiscent of a tropical fruit salad dressed with fresh lemon and lime, and sprinkled with honeysuckle flowers.

TASTE: A seamless blend with underlying beeswax silkiness from the sémillon. Dry and refreshing on the finish.

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

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: Perfect partner with spring vegetable dishes, chicken or ham salad with stone fruit.