



BABYLONSTOREN

TASTING NOTES

CHENIN BLANC 2024

ALCOHOL 13.5% **RS** 2.2 g/l **TA** 6.3 g/l **pH** 3.42

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 Oakleaf type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM After 12 hours of skin contact, the grapes underwent soft pressing, after which three weeks' cold fermentation took place in stainless steel tanks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in Nomblot cement eggs and terracotta clay amphorae.

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

COLOUR Pale yellow.

BOUQUET Intriguing white peach and ripe pineapple fragrance with underlying lemon curd, which makes this wine hard to resist.

TASTE Silky smooth entrance reveals many layers of supple fruit handled with care to retain the intrinsic chenin personality at its best. Beautifully balanced with a delicious streak of acidity which brings freshness and focus to the palate, making this ideal for summer drinking.

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

PRESERVATION Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS It will complement seafood dishes, roast chicken with thyme, composite summer salads, seasonal quiches and gravadlax.



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