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TASTING NOTES

BABEL RED 2017

25% shiraz, 23% cabernet sauvignon, 14% malbec, 11% petit verdot, 9.5% merlot, 9.5% cabernet franc and 8% pinotage

ALCOHOL: 14.0% RS: 3.2 g/l TA: 6 g/l pH: 3.53

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: Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM: Cultivars are harvested separately and made separately. Fermentation takes place on the skins for about seven days, after which it gets an extended maceration period of about one week. The wine then gets pressed into 30% new and 70% second- and third-fill 300 litre French oak barrels. After malolactic fermentation the wine gets raked and is then returned to the barrels for a total of 12 months.

ORGANOLEPTIC DESCRIPTION: Dry, full-bodied red wine.

COLOUR: Intense red colour:

BOUQUET: Pencil shavings and sweet tobacco with mulberry, cherries and dark chocolate on the nose.

TASTE: A balanced fusion of dark red berry and chocolate flavours with a soft mouth-feel and juicy, lingering finish.

SERVING TEMPERATURE: Room temperature, 16–18°C (60–64°F).

PRESERVATION: One to two years after production, will age well up to five years.

GASTRONOMIC SUGGESTIONS: Rack of lamb, oxtail and succulent lamb shank.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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