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## TASTING NOTES

### SHIRAZ 2016

ALCOHOL: 14.2%    RS: 3.8 g/l    TA: 6.1 g/l    pH: 3.51

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 & PRODUCTION SYSTEM: 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 a combination of 70% new and 30% second-fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and is then returned to the barrels for another 18 months before bottling.

ORGANOLEPTIC DESCRIPTION: Dry, full-bodied red wine.

COLOUR: Deep ruby red colour.

BOUQUET: Fruit driven, cool cassis and pencil shavings on the nose. Deep ripe fruit, a little dustiness and fragrant violets.

TASTE: Cherry, soft prune and black current flavours. Elegant, velvety mouth-feel and long, lingering finish.

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

PRESERVATION: One to two years after production, will age well up to 10 years.

GASTRONOMIC SUGGESTIONS: Any venison or game dish with a berry sauce.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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