



## TASTING NOTES

### SPRANKEL MÉTHODE CAP CLASSIQUE 2013

100% chardonnay

ALCOHOL: 11.31%    RS: 1g/l    TA: 6.6 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: The third vintage of this delicious MCC. The whole bunch was pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the thin lees for 7 months before bottling for second fermentation. It was then kept on the lees for 48 months prior to disgorgement.

ORGANOLEPTIC DESCRIPTION: Ultra brut.

COLOUR: Straw yellow with slight green tinge.

BOUQUET: Golden Delicious apple, green lollipops, tropical tones as well as gentle biscuit and brioche flavours from the maturation on the lees.

TASTE: Fresh and well balanced with a very fine mousse and soft acidity to balance the almond skin and passion fruit tones. Delicious lime and grapefruit with beautiful minerality and long finish.

SERVING TEMPERATURE: Chilled, 10–15°C (50–59°F).

PRESERVATION: Ready to be enjoyed straight away with good ageing potential of up to 8 years.

GASTRONOMIC SUGGESTIONS: Sprankel goes really well with cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light buttery sauces.

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