

Babylonstoren Cellar Door Price List

Babylonstoren Range

2016 Babylonstoren Chenin Blanc **R 87.00**

A light, crisp, dry wine that is fruit driven & juicy. Unwooded and refreshing with lovely guava and melon flavours rounded off with a hint of freshly cut grass and Peckham pear undertones.

Alc: 13.5% RS: 1.9 g/l TA: 6.0 g/l pH: 3.34

2016 Babylonstoren Viognier **R115.00**

A delicate wine that showcase layers fresh pear & dried apricot aromas. The mouth-feel is round and creamy from the 30% well integrated french oak (seven months). A floral nose & lime zest finish completes the perfect balance.

Alc: 14.5% RS: 1.80 g/l TA: 5.9 g/l pH: 3.44

2016 Babylonstoren Mourvedre Rose **R 97.00**

Particularly pretty salmon pink coloured wine with raspberries & rose petals on the nose. Strawberry yoghurt on the palate with fresh acidity for a delicious, lingering mouth-feel. An unusual choice of variety for a Rosé, but what a winner!

**91 Points at 2016 Decanter Awards*

Alc: 13.3% RS: 2.3 g/l TA: 5.8 g/l pH: 3.30

2015 Babylonstoren Babel Red Blend **R115.00**

The 2015 vintage Babel Red is a blend of 39% Shiraz, 25% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 10% Malbec & 6 % Petit Verdot. The wines were made separately & were aged in 1st, 2nd & 3rd fill French Oak barrels for 12 months. It is a fusion of red berry & chocolate, flavours with sweet tobacco & fynbos on the nose.

Alc: 14.0% RS: 2.8 g/l TA: 5.9 g/l pH: 3.58

2014 Babylonstoren Shiraz **R160.00**

A wine of deep ruby red colour with cherry & soft prune dark fruit flavours. Cool cassis & pencil shavings on the nose as well as a little dustiness & fragrant violets. Surprisingly fresh mid palate, velvety mouth-feel & long lingering finish.

**Top 12 Award at 2016 Shiraz Challenge*

Alc: 14.0% RS: 2.7 g/l TA: 6.2 g/l pH: 3.35

Babylonstoren Extra Virgin Olive Oil **R110.00**

**Gold medal winner at SA Olive Awards*

Tasting fees:

Five wines from the Babylonstoren range – R25
Chardonnay – R10
Nebukadnesar – R15
Sprankel MCC – R25

Flagship Wines

2015 Babylonstoren Chardonnay **R215.00**

Fresh, fine-grained nose of quince, satsuma, white flower, nettles and freshly cracked walnuts; classy, sleek structure with subtle citrus fruit softened with textured creaminess, vanilla and nutty complexity from the 12 months barrel maturation. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

Alc: 14.0% RS: 2.2 g/l TA: 6.1 g/l pH: 3.4

2014 Babylonstoren Nebukadnesar **R430.00**

A blend that brings together all five Bordeaux cultivars. (46% Cab Sauvignon, 18% Merlot, 15% Petit Verdot, 12% Cabernet Franc & 9% Malbec). All the wines were made separately and matured in new French oak barrels for 23 months before being blended about a month before bottling.

The result is a wine with a deep, saturated ruby colour and intriguing fragrance of violets and thyme, intense black current and underlying savoury depth of cigar-box, cedar and black truffle; superbly crafted with good balance of vibrant multi-layered fruit supported by tight, well-honed tannins, handles the oak effortlessly; opulent yet sophisticated with a long, compelling finish. Satisfying now, but with time will develop and unfold its many treasures.

**Top 100 Award at 2016 National Wine Challenge*

Alc: 14.3% RS: 3.0 g/l TA: 6.2 g/l pH: 3.55

2011 Babylonstoren Sprankel MCC **R495.00**

Made from the very first grapes that were ever harvested by the Babylonstoren Cellar in 2011, this is a Method Cap Classique from Chardonnay. After 48 months of maturation on the lees the wine was so perfectly balanced that we decided to keep it as an Ultra Brut with no dosage at all! Fresh apple, green lollies and tropical tones as well as beautiful gentle biscuit and brioche flavours from the extended maturation and lees contact.

Alc: 12.46% RS: 3.36 g/l TA: 6.33 g/l pH: 3.23

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