

BABYLONSTOREN

TASTING NOTES

CHARDONNAY 2021

100% chardonnay

ALCOHOL 14% **RS** 1.6 g/l **TA** 6.1 g/l **pH** 3.35

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 AND PRODUCTION SYSTEM Grapes were whole-bunch pressed and inoculated in stainless steel tanks. On the third day after fermentation started, the wine was transferred to 300-litre French oak barrels – 40% new and 60% second fill. After fermentation, the wine was kept on the primary lees for about three to four months and was batonnaged every three weeks. It was then racked and returned to the barrels for another seven months, totalling 11 months, before being bottled.

ORGANOLEPTIC DESCRIPTION Dry, full-bodied white wine.

COLOUR Golden straw with good depth.

BOUQUET A rich nose of lemon curd and freshly baked butter biscuits. The beautifully fruity core is perfectly balanced by layers of oak spice, vanilla and roasted almonds in the image of the best white Burgundy.

TASTE Supple with fresh acidity and an underlying minerality, which adds focus and length to the finish.

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

PRESERVATION Ready to be enjoyed within the year of production, but will mature well for the next four to six years.

GASTRONOMIC SUGGESTIONS The elegance and substance of the wine will complement mushroom risotto, creamy pasta dishes, rich fish dishes, hollandaise-based dishes and also steak béarnaise.



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