

BABYLONSTOREN

TASTING NOTES

SPRANKEL MÉTHODE CAP CLASSIQUE 2016

95% chardonnay, 5% pinot noir

ALCOHOL 12% **RS** 6.9 g/l **TA** 7.8 g/l **pH** 3.29

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 The sixth vintage of this delicious Cap Classique. The grapes were whole-bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees in a stainless steel tank for seven months. The second fermentation took place in the bottle, after which it was kept on the lees for a further 55 months prior to disgorgement.

ORGANOLEPTIC DESCRIPTION Brut.

COLOUR Light straw hue with a youthful tinge of green.

BOUQUET Leaving it on the lees in excess of four years adds the richness of Granny's butter biscuits and brioche to the vibrant citrus and crunchy apple flavours.

TASTE Perfectly rounded and balanced with crisp acidity, ripe fruit and palate-cleansing mousse, inviting another sip.

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

PRESERVATION Ready to be enjoyed straight away, with good ageing potential of eight to ten years.

GASTRONOMIC SUGGESTIONS Delicious on its own but will be superb with simply prepared seafood dishes such as fresh crayfish or line fish with a beurre blanc sauce.



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