



BABYLONSTOREN

TASTING NOTES

CABERNET SAUVIGNON 2022

ALCOHOL 14% **RS** 2.8 g/l **TA** 5.8 g/l **pH** 3.89

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 Klappmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM Grapes were picked from eight different vineyard blocks. The wine was matured in a combination of 40% new and 60% second- and third-fill 300-litre oak barrels for 18 months before being bottled and matured for three months prior to release.

ORGANOLEPTIC DESCRIPTION Dry, full-bodied red wine.

COLOUR Intense plum with a vibrant ruby edge.

BOUQUET Opening with rich, dark berry fruit at its core and a savoury edge of wild herbs, graphite and cedar. The wine is dense and brooding with plump blackcurrant fruit moderated by a backbone of fine-grained, grippy tannins, creating lovely tension and succulence.

TASTE Beautifully balanced and stylish with classic cultivar expression. The savoury finish is long and satisfying.

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

PRESERVATION Can be enjoyed from the year of release, with ageing potential of up to ten years.

GASTRONOMIC SUGGESTIONS Perfect with ribeye steak, grilled or slow-cooked lamb with rosemary and thyme, braised beef short rib, char-grilled cheese burgers, mature cheddar and gouda, and creamy blue such as gorgonzola.



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