



BABYLONSTOREN

TASTING NOTES

SHIRAZ 2022

ALCOHOL 14.5% **RS** 3.6 g/l **TA** 6 g/l **pH** 3.67

AREA OF PRODUCTION On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschoek, Stellenbosch and Paarl, Western Cape, South Africa.

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

VINIFICATION AND PRODUCTION SYSTEM Fermentation took place on the skins for about seven days, after which it was given an extended maceration period of about one week. The wine was then pressed into a combination of 50% new and 50% second-fill 300-litre French oak barrels. After malolactic fermentation, the wine was racked and then returned to the barrels to total 18 months of barrel maturation.

ORGANOLEPTIC DESCRIPTION Dry, full-bodied red wine.

COLOUR Deep ruby red.

BOUQUET This silky, dark-fruited beauty has a seductive shiraz personality: full bodied with layers of blackcurrant, new leather, wood spice and white pepper.

TASTE The finely crafted balance between chocolate intensity and finesse makes this a hedonistic joy to drink now, but will also reveal more treasures to reward those with patience.

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

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

GASTRONOMIC SUGGESTIONS Will complement venison bourguignon, ribeye steak with black pepper sauce, duck breast with beetroot risotto, or baked ham with char-grilled fruit.



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