



BABYLONSTOREN

TASTING NOTES

VIOGNIER 2024

ALCOHOL 14% **RS** 3.3 g/l **TA** 6.3 g/l **pH** 3.37

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 Dundee type soils of Table Mountain sandstone origin.

VINIFICATION AND PRODUCTION SYSTEM 70% of this wine underwent three weeks of fermentation in stainless steel tanks. It was racked off the primary lees and kept on the secondary lees for seven months before bottling. 20% of the wine was fermented and matured in second- and third-fill 300-litre French oak barrels for seven months and 10% was fermented and matured in a 4100-litre French oak foudre before being blended and bottled.

ORGANOLEPTIC DESCRIPTION Dry, slightly wooded, medium-bodied white wine.

COLOUR Pale straw with glints of gold.

BOUQUET Exotic nose reminding of tropical islands with intriguing aromas of spiced tangerine, honeysuckle, orange blossom, ripe apricots and peach.

TASTE Full flavoured and perfectly balanced with zesty bitter orange giving depth to succulent stone fruit; satisfying, lingering aftertaste.

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

PRESERVATION Ready to be enjoyed within the year of production, with ageing potential of another three to five years.

GASTRONOMIC SUGGESTIONS The perfect partner with grilled kingklip in saffron mussel sauce, coronation chicken, chicken tagine with apricot and almond, and roast pork with roasted root vegetables.



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