

Babylonstoren Mourvedre Rose

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 100% Mourvedre

WINEMAKING: Grapes were given minimal skin contact in the press, after which cold fermentation took place in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for a month. Small components of the total rosé blend were fermented and matured in Nomblot cement eggs and terracotta clay amphorae.

AGING: Fresh, not aged, bottled soon after production

ANNUAL PRODUCTION: 180,000 bottles

THE STORY

The vineyards of Babylonstoren are nestled on the slopes of the Simonsberg Mountain, just north of Stellenbosch between Paarl & Franschhoek. The name dates back to a time when a large hill on the property became a routine meeting spot for the diverse local population. It became referred to as "The Tower of Babel" due to the converging of the many languages spoken in the area. The farm is owned by former magazine editor Karen Roos. The first vintage was in 2011. The cellar master is Charl Coetzee (formerly of Kaapzicht & Clos Malverne) & the winemaker is Klaas Stoffberg (formerly of Ernie Els Wines). The farm grows many varietals, including Chenin Blanc, Viognier, Shiraz, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, & Petit Verdot. Chardonnay & Pinot Noir grow in the highest site.

THE ADJECTIVES

OVERALL: Elegant & Dry

AROMAS / FLAVORS: Raspberries, Rose Petals, Watermelon

MOUTHFEEL: Refreshing & Crisp

THE SELLING POINTS

100% Mourvèdre, so like a Bandol Rosé but 1/3 of the price.

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Pair with Trout, Salmon, Sushi, Charcuterie, Salads



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