

Babylonstoren Viognier

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 100% Viognier

WINEMAKING: 70% of this wine underwent fermentation in stainless steel tanks for three weeks. 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.

AGING: 30% of the wine is aged in 2nd use French Oak barrels

ANNUAL PRODUCTION: 46,500 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: Layered & Fruity

AROMAS / FLAVORS: Fresh pear, stone fruits, dried apricot, apple blossom

MOUTHFEEL: Round & Creamy

THE SELLING POINTS

100% Viognier that is not at Condrieu prices

AWARDS: 90pts Wine Advocate

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Pair with complex flavors, spicy or curried shellfish dishes



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