

Babylonstoren Chenin Blanc



THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 100% Chenin Blanc

WINEMAKING: After 12 hours of skin contact, the grapes underwent soft pressing, after which three weeks' cold fermentation took place in stainless steel tanks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in Nomblot cement eggs and terracotta clay amphorae.

AGING: 0-6 Months, Stainless

ANNUAL PRODUCTION: 10415 Cases

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 & Tropical

AROMAS / FLAVORS: Guava, melon, pear, pineapple

MOUTHFEEL: Fruit-driven & Juicy

THE SELLING POINTS

Food-driven, less acidic than sauvignon blanc

AWARDS: 90pts Wine Advocate

SUSTAINABILITY: Certified Sustainable, Sustainable In Practice

PAIRINGS: Enjoy with salads, fish dishes, vegetables, on its own



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