

Babylonstoren Shiraz



THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 100% Syrah

WINEMAKING: Fermentation takes place on the skins for about seven days, after which it is given an extended maceration period of about one week.

AGING: 18 months, 70% new and 30% second-fill 300-litre French oak

ANNUAL PRODUCTION: 65,000 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: Ripe and elegant

AROMAS / FLAVORS: Perfumed and fresh nose with elegant notes of juicy black fruits, sweet spices & creamy undertones

MOUTHFEEL: Juicy and lengthy

THE SELLING POINTS

Southern Hemisphere Shiraz that tastes like French syrah

AWARDS: 91pts Decanter, 90pts Wine Advocate

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Any venison or game dish with a berry sauce, spicy recipes



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