

Babylonstoren Babel Red Blend



THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 34% Syrah, 25% Cabernet Sauvignon, 11% Merlot, 8% Malbec, 7% Petit Verdot, 5% Cabernet Franc, 4% Pinotage, 2% Mourvedre, 2% Grenache, 1% Barbera, 1% Marselan

WINEMAKING: The cultivars were harvested separately and made separately. Fermentation took place on the skins for around seven days, after which it was given an extended maceration period of about one week. The wine was then pressed into 20% new and 70% second- and third- fill 300-litre French oak barrels, as well as 10% in 4200-litre French oak foudres. After malolactic fermentation, the wine was racked and then returned to the barrels to total 12 months of maturation before being bottled.

AGING: 20% new & 70% 2nd & 3rd- fill 300-litre French oak for 1 yr

ANNUAL PRODUCTION: 140,000 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 varieties, including Chenin Blanc, Viognier, Shiraz, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, & Petit Verdot. Chardonnay & Pinot Noir grow in the highest site.

THE ADJECTIVES

OVERALL: Best seller in US Market, Rhone Style Blend with Pinotage!

AROMAS / FLAVORS: Dark red berry, chocolate, juicy fruits on the finish

MOUThFEEL: Dry & Full-bodied

THE SELLING POINTS

Rhone-style blend with South African twist, field blend

AWARDS: 93pts Tasting Panel

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Enjoy with rack of lamb or prime rib, BBQs, holiday meals



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