

Babylonstoren Nebukadnesar



THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Franschhoek Valley

CEPAGE: 49% Cabernet Sauvignon, 25% Merlot, 13% Petit Verdot, 12% Cabernet Franc, 1% Malbec

WINEMAKING: All the wines were made separately and matured in 85% first-fill and 15% second- and third-fill French oak barrels for 23 months. The blend was then made up and left in a tank to marry for a month before being bottled and matured for five months prior to release.

AGING: Wines made separately, 85% new oak, 15% 2nd fill for 23 mo's

ANNUAL PRODUCTION: 37,000 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: Bordeaux Style Blend made in South Africa

AROMAS / FLAVORS: Intense Blackcurrant, cigar box, violets & thyme

MOUTHFEEL: Velvety Tannins

THE SELLING POINTS

Left-Bank Bordeaux Style, flagship red wine at a great value

AWARDS: 94pts Wine Advocate

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice

PAIRINGS: Beef fillets, meaty stews, grilled meats & vegetables, charcuterie



LEARN MORE

