



RED WOLF



BABYLONSTOREN MOURVÈDRE ROSÉ

VINTAGE

2017

VARIETAL

100% Mourvèdre

ORIGIN

Simonsberg-Paarl and Franschhoek Valley

COUNTRY

South Africa

WINE MAKING NOTES

Grown in Klapmuts/Longlands type soils of Malmesbury shale origin.

Grapes were given 2 hours skin contact in the press, then cold fermentation in stainless steel tanks for three weeks. After, the wine was racked of primary lees and kept on thin lees for three months before bottling.

TASTING NOTES

Strawberries and rose petals on the nose, strawberry yogurt on the palate with a fresh acidity for a delicious, lingering mouth-feel.

FOOD PAIRING

Try trout, salmon, sushi, charcuterie and salads.

AGING RECOMMENDATIONS

Drink within 18 months of the vintage.

ANALYSIS

Alcohol: 13%

RS: 2.5 g/l

TA: 6 g/l

pH: 3.19

ABOUT THE WINERY

Babylonstoren started in 1692, when its first owner looked up at the Simonsberg Mountain and thought its shape resembled the biblical Tower of Babel.

The Babylonstoren logo, which consists of the pipe (representing the lifestyle of the farmer), the flower (representing the garden) and the bird (representing nature), combines the very essence of Babylonstoren – keeping things simple and as true to the earth as possible.

The farm is owned by former magazine editor Karen Roos. The cellar master is Charl Coetzee (formerly of Kaapzicht and Clos Malverne) and the winemaker is Klaas Stoffberg (formerly of Ernie Els Wines).

WEBSITE

Babylonstoren.com

REDWOLFIMPORTS.COM

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