



RED WOLF



BABYLONSTOREN CHENIN BLANC

VINTAGE

2019

VARIETAL

100% Chenin blanc

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Grown in a combination of Oakleaf type soils of Cape granite origin. Soft pressing, cold fermentation in stainless steel tanks for three weeks. Racked of fermentation lees and kept on secondary lees for four months before bottling.

TASTING NOTES

A light, crisp, dry wine that is fruit driven and juicy. Crisp and refreshing with lovely guava, pineapple and melon flavours rounded off with a hint of gooseberries and pear undertones.

FOOD PAIRING

Serve with salads, herb crusted goat cheese, light fish dishes, or on it's own.

AGING RECOMMENDATIONS

Drink 1-2 years after vintage.

ANALYSIS

Alcohol: 13.5%

RS: 2.9 g/l

TA: 6.2 g/l

pH: 3.38

ABOUT THE WINERY

Babylonstoren started in 1692, when it's 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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awolf@redwolfimports.com +1.202.930.1253