



RED WOLF



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

BABYLONSTOREN SHIRAZ

VINTAGE

2018

VARIETAL

100% shiraz

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Grown in Klapmuts/Longlands type soils of Malmesbury shale origin. Fermentation takes place on the skins for about seven days, after which it gets an extended maceration period of about one week. The wine then gets pressed into a combination of 70% new and 30% second-fill 300 litre French oak barrels. After malolactic fermentation the wine gets racked and is then returned to the barrels for another 18 months before bottling.

TASTING NOTES

Fruit driven, cool cassis and pencil shavings on the nose with aromatic layers of spiciness and black pepper. An elegant, velvety mouth-feel and long, lingering finish, with flavors of cherry, prune, blackcurrant and hints of spice.

FOOD PAIRING

Lamb, or any game dish, especially with a berry sauce, spicy dishes.

AGING RECOMMENDATIONS

Can be enjoyed from the year of release, with an ageing potential of up to ten years.

ANALYSIS

Alcohol: 14.5%

RS: 3.8 g/l

TA: 6.1 g/l

pH: 3.48

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