



RED WOLF



BABYLONSTOREN BABEL RED

VINTAGE

2022

VARIETAL

48% shiraz, 13% merlot, 11% petit verdot, 10% malbec
10% cabernet franc, 7% pinotage

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Grown in a combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

Varietals are harvested and made separately. Fermentation take place on the skins for about seven days then goes through an extended maceration period of about one week. Next, the wine ages in 30 percent new and 70 percent 2nd & 3rd fill 300 litre French oak barrels and undergoes malolactic fermentation. The wine is then racked and returned to the barrels for 12 months.

TASTING NOTES

Pencil shavings, sweet tobacco, mulberry, and dark cherry chocolate on the nose. Dark red berry and chocolate on the palette, a chewy mouthfeel and a long finish.

FOOD PAIRING

A rack of lamb or a good piece of beef. Perfect with barbeque, ("braai") or a holiday feast.

AGING RECOMMENDATIONS

Drink 1-2 years after vintage. Age up to 5 years.

ANALYSIS

Alcohol: 14%

RS: 3.57 g/l

TA: 5.9 g/l

pH: 3.55

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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