



RED WOLF



BABYLONSTOREN CABERNET SAUVIGNON

VINTAGE

2021

VARIETAL

100% cabernet sauvignon

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Harvested from the slopes of the Simonsberg Mountain range with shale and granite soils. Grapes were picked from eight different vineyard blocks. The wine was matured in a combination of 40% new and 60% second- and third-fill 300-liter oak barrels for 18 months before being bottled and matured for three months prior to release.

TASTING NOTES

Opening with rich, dark berry fruit at its core and a savory edge of wild herbs, graphite and cedar. The wine is dense and brooding with plump blackcurrant fruit moderated by a backbone of fine-grained, grippy tannins, creating lovely tension and succulence. Beautifully balanced and stylish with classic cultivar expression. The savory finish is long and satisfying.

FOOD PAIRING

Perfect with ribeye steak, grilled or slow-cooked lamb with rosemary and thyme, braised beef short rib, char-grilled cheese burgers, mature cheddar and gouda, and creamy blue such as gorgonzola.

AGING RECOMMENDATIONS

From release until 10 years after vintage.

ANALYSIS

Alcohol: 14%

RS: 3.1 g/l

TA: 5.8 g/l

pH: 3.69

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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