



RED WOLF



BABYLONSTOREN CANDIDE

VINTAGE

2023

VARIETAL

49% chenin blanc, 21% chardonnay, 14% viognier
10% sémillon, 6% sauvignon blanc

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Candide is a blend of all the white cultivars grown on Babylonstoren. The chenin blanc was softly pressed, then underwent cold fermentation in stainless steel tanks for three weeks. It was racked of the primary lees and kept on the secondary lees for four months prior to bottling. The viognier, chardonnay and sémillon were fermented in second- and third-fill French oak barrels and kept on the lees for four months, before being blended with the chenin blanc. 2020 was the first year of experimenting with ageing small components of the total Candide blend in Nomblot cement eggs and terracotta clay amphoras.

TASTING NOTES

Tropical fruits on the nose. On the palate a fresh, fruit-driven wine with peach, lime and litchi flavors. The wine is refreshing yet complex, with tropical flavours and a lingering, fresh acidity.

FOOD PAIRING

Salads, vegetable dishes, light fishes, & seafood pasta

AGING RECOMMENDATIONS

Drink young

ANALYSIS

Alcohol: 13.5%

RS: 3.8 g/l

TA: 5.9 g/l

pH: 3.35

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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