



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

NEBUKADNESAR

VINTAGE

2021

VARIETAL

49% cabernet sauvignon, 25% merlot, 13.5% petit verdot, 12% cabernet franc, 0.5% malbec

ORIGIN

Simonsberg-Paarl

COUNTRY

South Africa

WINE MAKING NOTES

Vines are grown in shale and granite soils. Grapes are hand harvested, vinified separately, and matured in 85% first-fill and 15% second- and third-fill French oak barrels for 23 months. The blend was then made up and left in a tank to marry for a month before being bottled and matured for five months prior to release.

TASTING NOTES

Graphite and cedar on the nose along with brambles, spiced black cherries, blueberries, plums, oregano, thyme, fresh walnuts and floral notes. The palate shows similar flavors and velvety tannins making a wine that is sleek, supple and sinuous.

FOOD PAIRING

A wine to star at the table where the food should play the supporting role – rare roast beef or South African kudu filet with a red wine sauce, or try roast lamb with rosemary or venison carpaccio with shaved parmesan.

AGING RECOMMENDATIONS

Drinking from release up to 10 years.

ANALYSIS

Alcohol: 14.5%

RS: 3.0 g/l

TA: 6.1 g/l

pH: 3.68

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