

# Babylonstoren Sparkling Chenin Blanc



## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Simonsberg

**CEPAGE:** 100% Chenin Blanc

**WINEMAKING:** After 18 hours of skin contact, the grapes underwent soft pressing, followed by three weeks' cold fermentation in stainless steel tanks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. Upon bottling, carbon dioxide was added.

**ALCOHOL BY VOLUME:** 13.5%

## THE STORY

The vineyards of Babylonstoren are nestled on the slopes of the Simonsberg Mountain, just north of Stellenbosch between Paarl & Franschhoek. The name dates back to a time when a large hill on the property became a routine meeting spot for the diverse local population. It became referred to as "The Tower of Babel" due to the converging of the many languages spoken in the area. The farm is owned by former magazine editor Karen Roos. The first vintage was in 2011. The cellar master is Charl Coetzee (formerly of Kaapzicht & Clos Malverne) & the winemaker is Klaas Stoffberg (formerly of Ernie Els Wines). The farm grows many varietals, including Chenin Blanc, Viognier, Shiraz, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, & Petit Verdot. Chardonnay & Pinot Noir grow in the highest site.

## THE ADJECTIVES

**OVERALL:** Tropical & zesty

**AROMAS / FLAVORS:** Bright & zesty citrus notes of lemon, lime, & green apple; subtle hints of pear & white peach

**MOUTHFEEL:** Vibrant & crisp

## THE SELLING POINTS

**PAIRINGS:** As an aperitif with salmon spread and crudité's, fresh oysters, or steamed fresh shellfish

