

Babylonstoren

Chardonnay 2024



WHITE
STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

A rich nose of lemon curd and freshly baked butter biscuits. The fruity core is perfectly balanced by layers of oak spice, vanilla and roasted almonds. Supple with fresh acidity and an underlying minerality, which adds focus and length to the finish. Ready to be enjoyed within the year of production, but will mature well for the next four to six years.

VITICULTURE

On the slopes of the Simonsberg Mountain in the heart of the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa. Klapmuts/ Longlands type soils of Malmesbury shale origin.

FOOD MATCHING

The elegance and substance of the wine will complement mushroom risotto, rich fish dishes and also steak béarnaise.

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|-----------------|------------------------------|
| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 14% |
| GRAPE VARIETIES | Chardonnay (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | M0276124 |
| EXPRESSION | White, Generous, and Intense |
| COUNTRY | South Africa |
| REGION | Western Cape |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.37 |
| TOTAL ACIDITY | 6g/l Tartaric |
| RESIDUAL SUGAR | 2.2g/l |
| SKU | M0276124 |