

## SHIRAZ · CARIGNAN 2014

Babylon's Peak winery, situated in the highest weathered granite slopes of the Paardeberg Mountain, is privately owned by the Basson family who passed down the tradition, passion and art of winemaking over four generations. Only low-yield dryland bushvines are selected to produce these excellent wines with distinctive character.

*Stephan Basson*




### IN THE VINEYARD

The Carignan vineyard are dryland bushvines, planted on schale soils, contributing to the flavour and complexity of the wine. The Shiraz vineyard are trellised and receive additional drip irrigation, if necessary, to assure a long, even ripening period.

### HARVEST DATE

The grapes were harvested on 18 March 2014.

### WINEMAKING

The grapes were harvested by hand at 26.1°B (Shiraz) and 24.3°B (Carignan). The grapes were destalked only, no crushing was done. Cold maceration was done before fermentation started in open fermenters. The grapes fermented at 24-26°C for 5-7 days, after which the wine was taken to barrels where it went through malolactic fermentation. After malolactic fermentation was completed, the wine was blended and spent another 12 months in older 225 litre French oak barrels until bottling.

### TASTING NOTE

Mocha and chocolate with dark berry flavours are complimented by spicy undertones. A soft mouthfeel that lingers on the palate.

Wine of Origin	Swartland
Alcohol	14.0%
Residual sugar	3.8 g/li
Total acid	5.6 g/li
pH	3.6
Varieties	
Shiraz	65%
Carignan	35%
Closure	Stelvin screwcap

### FOOD RECOMMENDATION

Pair with rich and creamy pastas and light meat dishes.

### RECOGNITION (PREVIOUS VINTAGES)

2011: Veritas Awards - Double Gold

