

CABERNET SAUVIGNON · MALBEC 2015

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

Stephan Basson




IN THE VINEYARD

The Cabernet Sauvignon vines are trellised and receive additional drip irrigation if necessary. These vines are planted on weathered granite soils. The Malbec is dryland bushvines, planted on shale soil.

HARVEST DATE

The grapes were harvested on 11 March 2015.

WINEMAKING

The grapes were harvested by hand at 25.5°B (Cab Sauv) and 23.4°B (Malbec). 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

Ripe mulberry and fresh raspberry flavours are complemented by soft tannins and a long, smooth aftertaste.

| | |
|--------------------|------------------|
| Wine of Origin | Swartland |
| Alcohol | 14,50% |
| Residual sugar | 3.9 g/l |
| Total acid | 5.4 g/l |
| pH | 3,7 |
| Varieties | |
| Cabernet Sauvignon | 80% |
| Malbec | 20% |
| Closure | Stelvin screwcap |

FOOD RECOMMENDATION

The perfect match with creamy pastas, pizza and pork/beef schnitzel.