

CHENIN BLANC 2017

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 Chenin Blanc grapes were picked from very old dryland bushvine vineyards. The vineyard grows on weathered granite soils, contributing to the flavour of the grapes and mineral character of the wine. Production is limited to 5 tons/ha.

HARVEST DATE

Friday, 3 February 2017

WINEMAKING

The grapes were harvested by hand at 21.5°B. The grapes were destalked and lightly crushed. Only the first 450 litres free-run juice per ton were fermented in stainless steel tanks at a cold temperature (10-12°C) for 21 days. The wine was left on the fermentation lees until bottling.

TASTING NOTE

A crisp, fresh and fruity Chenin Blanc from low-yield dryland bushvines.

FOOD RECOMMENDATION

Pair with salads, seafood, chicken and other light dishes.

The perfect wine for every occasion.

RECOGNITION (PREVIOUS VINTAGES)

2007, 2008, 2009, 2013: Veritas Awards – Gold

2013, 2014, 2015, 2016: Platter – 4 * rating

Wine of Origin	Swartland
Alcohol	13,5%
Residual sugar	3.0 g/l
Total acid	5.1 g/l
pH	3,38
Varieties	
Chenin Blanc	100%
Closure	Stelvin screwcap