

PINOTAGE 2016

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 Pinotage is dryland bushvines, planted on the highest south-east facing granite slopes on the farm. Due to its unique terroir, this vineyard ripens slowly over a very long period. This results in very dark colour, soft tannins and good flavour compounds. The baboons normally harvest their quantity first and we pick the rest.

HARVEST DATE

Thursday, 24 March 2016

WINEMAKING

The grapes were harvested by hand at 25.8°B. The grapes were destalked only, no crushing was done. Cold maceration was done before fermentation started in open fermenters. The grapes fermented between 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 spent 12 months in older 225 litre French oak barrels until bottling.

TASTING NOTE

Dark red colour, with ripe plums and mocha on the nose. Dark fruit followed by spice on the palate. A well balanced wine with smooth integrated tannins.

Wine of Origin	Swartland
Alcohol	14.5%
Residual sugar	3.6 g/l
Total acid	5.4 g/l
pH	3,69
Varieties	
Pinotage	100%
Closure	Stelvin screwcap

FOOD RECOMMENDATION

Enjoy with lamb, bobotie and braaiied red meat.

RECOGNITION (PREVIOUS VINTAGES)

2014: 2016 Michelangelo International Wine Awards - Gold