

## S·M·G 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 Shiraz vineyard is the first original clone (SH1) that was brought into South Africa. The character of this Shiraz clone is very low production which relates to intense, spicy wines. This vineyard is planted on shale soils with drip irrigation and supplemented only if necessary during hot dry summers. The Mourvèdre and Grenache are both dryland, planted on weathered granite soils.

### HARVEST DATE

The grapes were harvested between 6 to 18 March 2016.

### WINEMAKING

The grapes were harvested by hand at 26,°B (Shiraz), 24.3°B (Mourvèdre) and Grenache (23.4°B). 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.

### TASTING NOTE

A classic blend with dark fruit, violets and white pepper. An elegant wine with ripe tannins and lingering aftertaste.

Wine of Origin	Swartland
Alcohol	14,5%
Residual sugar	3,8 g/l
Total acid	5.3 g/l
pH	3,9
Varieties	
Shiraz	65%
Mourvèdre	30%
Grenache	5%
Closure	Natural cork

### FOOD RECOMMENDATION

Pair with meat dishes such as oxtail, venison and ostrich.

### RECOGNITION (PREVIOUS VINTAGES)

2014: Platter 4½ \* rating  
 2010: 2015 Veritas Wine Awards – Double Gold  
 2010: 2014 Michelangelo Wine Awards – Double Gold  
 2010: 2015 Platter – 4\* rating  
 2009: Veritas Awards – Double Gold