

**SHIRAZ · CARIGNAN 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 Carignan vineyard is dryland bushvines, planted on shale soils, contributing to the flavour and complexity of the wine. The Shiraz vineyard is trellised and receive additional drip irrigation, if necessary, to ensure a long, even ripening period.

**HARVEST DATE**

The grapes were harvested during March 2017.

**WINEMAKING**

The grapes were harvested by hand at 25.8°B (Shiraz) and 24.5°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 complemented by spicy undertones. A soft mouthfeel that lingers on the palate.

Wine of Origin	Swartland
Alcohol	14,5%
Residual sugar	3.8 g/l
Total acid	5.4 g/l
pH	3,61
Varieties	
Shiraz	60%
Carignan	40%
Closure	Stelvin screwcap

**FOOD RECOMMENDATION**

Pair with rich and creamy pastas and light meat dishes.

**RECOGNITION (CURRENT & PREVIOUS VINTAGES)**

2016: 2018-Platter - 3½\* rating

2011: Veritas Awards – Double Gold