

VIOGNIER · ROUSSANNE 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 Viognier and Roussanne vines are both trellised with drip irrigation and are planted on weathered granite soils. The soil is well drained and the vineyards only get additional irrigation if it is necessary during our warm summers.

HARVEST DATE

24 February 2016

WINEMAKING

The grapes were harvested by hand at 22.8°B. The grapes were destalked and lightly crushed. Only the first 400 litre free-run juice per ton were used to make this wine. Each grape variety was fermented separately in older 300 litre French oak barrels. After fermentation the two wines were blended and put back into the same barrels to mature for three months on the lees until bottling.

TASTING NOTE

Complex flavours of flowers, peach, dried pear and apricot with a long, smooth finish on the palate.

Wine of Origin	Swartland
Alcohol	13.50%
Residual sugar	2.7 g/l
Total acid	4.8 g/l
pH	3.5
Varieties	
Viognier	76%
Roussanne	24%
Closure	Stelvin screwcap

FOOD RECOMMENDATION

Pair with roast duck, curry and other rich and creamy dishes.

RECOGNITION (PREVIOUS VINTAGES)

2008: Veritas Awards – Gold