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VONDELING
VOOR-PAARDEBERG WINES

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VONDELING BABIANA 2017

(64% Chenin Blanc, 19% Viognier, 8.5% Roussanne & 8.5% Grenache Blanc)

Named in honour of Babiana Noctiflora, which is a rare species of fynbos found only on the Paardeberg Mountain. It has a delicate yellow flower which releases its scent in the evenings to attract an extremely rare moth for pollination. The *Syngrapha Circumflexa* of the Noctuidae moth family is also known as Owlet moths.

THE NAME BABIANA

Babiana Noctiflora belongs to the Iris family. The name Babiana is derived from the Dutch 'baviaantje', meaning 'little baboon', because baboons were seen preferentially eating the corms of these plants. This species has lost habitat to vineyards and fruit orchards in the past, but at Vondeling we conserve this endangered species.

VINEYARDS

Babiana is made predominantly from old Chenin Blanc vines planted in 1986. Its age and low yield ensure consistent quality and concentration, which forms the backbone of this blend. The fullness of the Chenin Blanc is tempered by the verve and high aromatics of the Grenache Blanc, Viognier and Roussanne.

VINIFICATION

All grapes are hand-picked at optimum ripeness and refrigerated for 24 hours. The Chenin Blanc is whole bunch-pressed and no sulphur is added to promote wild yeast development. The unsettled juice is then rapidly transferred to barrel for natural fermentation. Although a nerve-racking process, this method lends structure, complexity and longevity to the wine. The Grenache Blanc, Roussanne and Viognier are destemmed and cold fermented for 8 days on the skins before being basket-pressed directly to barrel to complete fermentation. The wine undergoes full malolactic fermentation and is matured for 10 months on the lees before being racked, blended and bottled.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a pale-yellow colour with a bright green hue. The nose gives great tension and poise, brimming with roasted almonds, sweet cashews, Turkish delight, lime zest, apricot and orange marmalade, wild honey and pineapple. A fresh, vibrant and textured palate offers weighted density and length. Layers of rolled oats, white pepper, floral jasmine, mint, ginger and creamy lemon meringue are aptly supported by subtle and reserved oak presence. Babiana is a complex wine suitable to many an evening dish. Enjoy with chicken tagine with apricots and roasted almonds or aromatic Asian dishes.

Accolades

2018 South African Wine Index (SAWI) Grand Gold

2018 Michelangelo Gold

2018 Tim Atkin SA Report 93 points

2018 Neal Martin SA Report 89 points

Analysis

pH 3.50

Total Acidity 5.6 g/l

Residual Sugar 2.7 g/l

Alcohol 13.7 %

[Download Tasting Sheet \(/images/tastingsheets/VondelingBabiana2017.pdf\)](#)

Price: R215.00

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Safra 2017. Jantar em 01/10/2019. Belthazar Restaurant & Wine Bar, Waterfront, Capetown/ZA.