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TASTING NOTES

SPRANKEL MÉTHODE CAP CLASSIQUE 2014

100% chardonnay

ALCOHOL: 12.22 % RS: 5.5 g/l TA: 8.2 g/l pH: 3.24

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin.

VINIFICATION AND PRODUCTION SYSTEM: The fourth vintage of this delicious MCC. The grapes were whole-bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the thin lees for 7 months before bottling for the second fermentation. It was then kept on the lees for 48 months prior to disgorgement. No dosage was added.

ORGANOLEPTIC DESCRIPTION: Brut.

COLOUR: Straw yellow with slight greenish tinge.

BOUQUET: Golden Delicious apple, green lollipop, tropical tones as well as gentle biscuit and brioche flavours from the maturation on the lees.

TASTE: Fresh and well-balanced with a very fine mousse and soft acidity to balance the almond skin and passion fruit tones. Delicious lime and grapefruit with beautiful minerality and long finish.

SERVING TEMPERATURE: Chilled, 10–15 °C (50–59 °F).

PRESERVATION: Ready to be enjoyed straight away with good ageing potential of up to 8 years.

GASTRONOMIC SUGGESTIONS: Sprankel perfectly complements cheese, fruit, salmon, shellfish and caviar. The smoothness of this sparkling wine also works beautifully with poultry and seafood dishes with light, buttery sauces.

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