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BABYLONSTOREN

TASTING NOTES

NEBUKADNESAR 2016

49% cabernet sauvignon, 23% merlot, 15% cabernet franc, 11% petit verdot, and 2% malbec

ALCOHOL: 14.3 % RS: 2.9 g/l TA: 6.2 g/l pH: 3.56

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: Combination of Klipmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

VINIFICATION & PRODUCTION SYSTEM: All the wines were made separately and matured in new French oak barrels for 23 months. Then the blend was made up and left in a tank for a month (to marry) before being bottled and matured for five months prior to release.

ORGANOLEPTIC DESCRIPTION: Dry, full-bodied red wine.

COLOUR: Deep, saturated dark ruby colour.

BOUQUET: Intriguing fragrance of violets and thyme, intense blackcurrant and underlying cigar-box.

TASTE: Superbly crafted with good balance of vibrant multi-layered dark red fruits supported by tight, well-honed tannins. Handles the oak effortlessly. Opulent yet sophisticated with a long, compelling finish. Satisfying now, but with time will develop and unfold its many treasures.

SERVING TEMPERATURE: Room temperature, 16–18°C (60–64°F).

PRESERVATION: Will be enjoyed from the year of release with wonderful ageing potential of up to 10 years.

GASTRONOMIC SUGGESTIONS: Kudu fillet or roast lamb with thyme, rosemary and garlic; rare roast beef or fillet on the bone.

Babylonstoren Farm · Klipmuts/Simondium Road Franschhoek · South Africa

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Safra 2017. Vinícola Babylonstoren em 11/10/2019. Franschhoek/ZA.