



Babylon's Peak Cinsault

South Africa - Western Cape - Coastal Region - Paardeberg

ABOUT BABYLON'S PEAK

Babylon's Peak is a private cellar located on the slopes of the Paardeberg Mountains between Malmesbury and Paarl. Four generations have farmed here, passing down their winemaking knowledge and passion through the ages. Current winemaker Stephan Basson joined his father in 2003 and started making wine under the Babylon's Peak brand. Stephan is a passionate and warm-hearted family man. He has dedicated his life to the wine industry and keeping the Basson legacy alive through the range of characterful Babylon's Peak wines.

The name Babylon's Peak is derived from the very high granite peak on the farm, which is known to local people as 'Babylonstoren' (in English, 'The Tower of Babylon'). Some of the highest vineyards in the Swartland region are found here at about 700 meters above sea level. The Paardeberg area is characterized by decomposed granite soils and unique terroir which result in optimum soil expression and fruit purity. All the grapes used for the wines are carefully selected and treated before the wine is made in the traditional way. Being a private cellar, they have the opportunity to select and bottle only the best quality wines.

ABOUT THE WINE

Medium to light bodied. Fruit driven with spicy undertones. Soft tannins and fine complexity. A fruit driven wine with lively light palate and lingering mouthfeel.

Appellation	Coastal Region - Paardeberg
Varietal(s)	100% Cinsault
Soil	Granite
Vinification	The grapes were handpicked with great care and destemmed only. A 48-hour cold maceration period was given prior to fermentation, to extract color and fruit. Skins were gently pressed after fermentation. Malolactic fermentation took place in barrels. Once malolactic fermentation was done, the wine spent a further 10 months in 3rd fill French oak barrels.
Size	12/750ml
UPC	7 84585 02752 1

