

Babylon's Peak Chenin Blanc

Babylon's Peak

South Africa - Western Cape - Coastal Region - Swartland

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.

The Chenin Blanc grapes were picked from very old dryland bushvine vineyards. The vineyard grows on weathered granite soils, contributing to the flavor of the grapes and mineral character of the wine. Production is limited to 5 tons/ha.

Crisp, fresh and fruity, this wine has a great spectrum of fruit aromas and minerality, which are terroir-driven. A lively and lingering palate.

Specifications

Appellation	Coastal Region - Swartland
Wine Type	White
Varietals	100% Chenin Blanc
Age of Vines	35+ years old
Soil type	Granite
Vinification	The grapes were harvested by hand at 22.1°B. The grapes were destalked and lightly crushed. Only the first 450 liters free-run juice per ton were fermented in stainless steel tanks at a cold temperature (10-12°C) for 21 days. The wines was left on the fermentation lees until bottling.
Production	4,000 (9-liter cases)
Pairings	Salads, seafood, chicken and other light dishes. The perfect wine for every occasion.



Codes, Weights and Measures

UPC	7 84585 02434 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02434 3
Case Weight	33
Cases/Pallet	70
Layers/Pallet	14
ABV	13.00%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

2021 Babylon's Peak Chenin Blanc - 90 PTS - JS

