

Babylon's Peak winery, situated in the Paardeberg mountain, is privately owned by the Basson family who has passed down the tradition, passion and art of winemaking over four generations.

Our focus is 'Rhone'-varietals as well as Chenin Blanc and Pinotage. The age of our vines, unique terroir, granite soils and dryland conditions contribute to our wine style. Utmost care is taken to preserve the character and terroir of the Paardeberg in our wines.

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Shiraz – Mourvedre - Grenache



Characteristics: Elegance, finesse, complexity and concentration of fruit. Complex nose of white and black pepper. The integration of oak and tannin adds depth and complexity.

Vinification: The grapes were handpicked with great care and destalked only. A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. Skins were gently pressed after fermentation. Malolactic fermentation (MLF) took place in barrels. Once MLF was done, the cultivars were blended and spent a further 14 months in French oak barrels.

Wine or Origin: Paardeberg - Swartland

Composition: 50% Shiraz
40% Mourvedre
10% Grenache

Viticulturist / Winemaker: Stephan Basson

pH: 3.54
RS: 3.0
TA: 5.4
Alc: 14.50%

	<u>Bottle - 750ml</u>	<u>6 Bottle carton</u>	<u>12 Bottle carton</u>
<i>Barcode</i>	6009804300327	6009804300464	6009804300334
<i>Weight (empty)</i>	664 g		
<i>Weight (filled)</i>	1.4 kg	8.4 kg	16.8 kg
<i>Dimensions</i>	<i>Diameter: 86mm Height: 298mm</i>	262 x 174 x 293 mm	324 x 243 x 300 mm