

VIOGNIER · ROUSSANNE 2017

Babylon's Peak winery, situated on the highest weathered granite slopes of the Paardeberg is privately owned by the Basson family who has passed down the tradition, passion and art of over four generations. Predominantly low-yield dryland bushvines are selected to produce the wines with distinctive character.

S Basson



IN THE VINEYARD

The Viognier and Roussanne vines are both trellised with drip and are planted on weathered granite soils. The soil is well drained and vineyards only get additional irrigation if it is necessary during summers.

HARVEST DATE

22 February 2017

WINEMAKING

The grapes were harvested by hand at 22.8°B. The grapes were lightly crushed. Only the first 400 litre free-run juice per ton were used for this wine. Each grape variety was fermented separately in older 300 litre oak barrels. After fermentation the two wines were blended and put back into the same barrels to mature for three months on the lees until bottling.

TASTING NOTE

Complex flavours of flowers, peach, dried pear and apricot with a long, smooth finish on the palate.

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| Wine of Origin | Swartland |
| Alcohol | 14,50% |
| Residual sugar | 2.8 g/l |
| Total acid | 4.7 g/l |
| pH | 3,48 |
| Varieties | |
| Viognier | 73% |
| Roussanne | 27% |
| Closure | Stelvin screwcap |

FOOD RECOMMENDATION

Pair with roast duck, curry and other rich and creamy dishes.

RECOGNITION (CURRENT & PREVIOUS VINTAGES)

2008: Veritas Awards – Gold



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se excellent

Stephan Basson

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