



FRONT ROW

Shiraz/ Mourvèdre / Viognier 2016

Babylon's Peak is a family owned estate and fourth generation winemaker, Stephan Basson, has been farming these Swartland vineyards since he joined the farm to pass on the tradition, passion and art of winemaking.

IN THE VINEYARD:

The Shiraz vineyard is trellised and receive additional drip irrigation, if necessary, to ensure a long, even ripening period. The Mourvèdre is dryland vines, planted on weathered granite soils. The Viognier vines are trellised with drip irrigation and are planted on weathered granite soils.

TASTING NOTE:

Dark red colour in your glass. On the nose you pick up ripe plums, spice and blackcurrant aromas with floral hints. On the palate you will enjoy a elegant fruit driven wine filled with flavours of cherry, cassis and spice. A small % of Viognier was added to the blend to contribute to the flavour and increase the complexity of the wine.

A well balanced wine with smooth integrated tannins and a wonderful toasted finish.

ALC %: 14% ; **RS:** 2.9 g/L ; **PH:** 3.71 ; **TA:** 5.2 g/L

FOOD RECOMMENDATION:

A glass on it's own, Lamb dishes, Chicken and Mushroom Pie.