

Babylon's Peak Shiraz

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South Africa - Western Cape - Coastal Region - Paardeberg

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. Predominantly low-yield dryland bushvines are selected to produce these excellent wines with distinctive character.



A classic Shiraz with dark fruit, violets and white pepper. An elegant wine with ripe tannins and a lingering aftertaste.

Specifications

Appellation	Coastal Region - Paardeberg
Varietals	100% Shiraz
Soil type	Granite
Vinification	The grapes were harvested by hand. The grapes were destalked only, no crushing was done. Cold maceration was done before fermentation started in open fermenters. The grapes fermented between 24-26°C for 5-7 days, after which the wine was taken to barrels where it went through malolactic fermentation. After malolactic fermentation was completed, the wine spent 14 months in 225 litre French oak barrels until bottling.
Production	2,000 (9-liter cases)
Pairings	Rich and creamy meat dishes eg. oxtail and venison.

Codes, Weights and Measures

UPC	7 84585 02436 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02436 7
Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
ABV	14.50%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

2018 Babylon's Peak Shiraz - 91 PTS - IWR