

## 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

<b>Appellation</b>	Coastal Region - Paardeberg
<b>Varietals</b>	100% Shiraz
<b>Soil type</b>	Granite
<b>Vinification</b>	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.
<b>Production</b>	2,000 (9-liter cases)
<b>Pairings</b>	Rich and creamy meat dishes eg. oxtail and venison.

## Codes, Weights and Measures

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

## Reviews and News

