

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.





Characteristics: A full bodied wine with complex flavours of flowers, peach,

apricot and spices.

The integration of oak and fruit ads depth with a long,

smooth finish on the palate.

Vinification: The grapes were handpicked with great care.

Grapes were destalked and lightly crushed. Only the free-run juice was fermented in barrels. The wine was left on the fermentation lees for two months. The wine was matured in

French oak barrels for eight months.

Wine or Origin: Paardeberg - Swartland

Composition: 51% Viognier

49% Roussanne

Viticulturist / Winemaker: Stephan Basson

pH: 3.48 RS: 2.9 TA: 5.6 Alc: 13.5%

	Bottle - 750ml	<u>6 Bottle carton</u>	12 Bottle carton
Barcode	6009804300549	6009804300556	6009804300594
Weight (empty)	455 g		
Weight (filled)	1.2 kg	7.2 kg	14.5 kg
Dimensions	Diameter: 80mm	243 x 162 x 300 mm	324 x 243 x 300 mm
	Height: 298mm		