



## BABIANA 2016

(Chenin Blanc 55%, Viognier 20%, Grenache Blanc 14%, Roussanne 6% & Chardonnay 6%)

The *Babiana Noctiflora* is a rare species of fynbos found only on the Paardeberg Mountain. It has a delicate yellow flower, which releases its scent in the evenings to attract moths for pollination.

### VINEYARDS

The Chenin Blanc originates from a 30-year-old vineyard, aptly named The Graveyard in respect to the historic family graveyard it encloses. The vines naturally yield no more than 5 tons/ha. Their age and low yield ensures consistent quality and concentration, which is why it forms the backbone of our blend. The fullness of the Chenin is tempered by the verve and high aromatics of the Grenache Blanc, Viognier and Roussanne. The Chardonnay is also essential for freshness and lift.

### VINIFICATION

All grapes are hand-picked at optimum ripeness and refrigerated for 24hrs before being processed. The Chenin (and Chardonnay) is whole bunch press and no Sulphur added to promote wild yeast development. The unsettled juice is then rapidly transferred to barrel for natural fermentation. Although a nerve-racking process, this method lends structure, complexity and longevity to the wine. The Grenache blanc, Roussanne and Viognier is destemmed and cold fermented for 8 days on the skins before being basket pressed directly to barrel to complete fermentation. The wine undergoes full malolactic fermentation and is matured 10 months on the lees before being racked, blended and bottled.

### TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a pale, straw-like yellow colour with a bright green hue. The nose gives great tension and poise brimming with roasted almonds, sweet cashew, Turkish delight, lime zest, apricot and orange marmalade, wild honey and pineapple. Fresh, vibrant and textured palate with weighted density and length. Layers of rolled oats, white pepper, floral jasmine, mint, ginger and creamy lemon meringue aptly supported by subtle and reserved oak presence. A complex wine suitable to many an evening dish. Enjoy with rabbit in white wine sauce and shallots. Simple, aromatic Asian dishes or rich seafood.



#### Accolades

Platter's 2018 - 5 Stars  
Michelangelo 2017 - Gold

#### Analysis

pH	3.53
Total Acidity	5.6 g/l
Residual Sugar	2.1 g/l
Alcohol	13.5 %

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