



Babiana 2023

(60% Chenin Blanc, 23% Viognier, 11% Grenache Blanc & 6% Roussanne)

It is named in honour of Babiana Noctiflora, a rare species of fynbos found only on the Paardeberg Mountain. It has a delicate yellow flower that releases its scent in the evenings to attract a scarce moth for pollination. The Syngrapha Circumflexa of the Noctuidae moth family is also known as an Owlet moth.

THE NAME BABIANA

Babiana Noctiflora belongs to the Iris family. The name Babiana is derived from the Dutch 'baviaantje', meaning 'little baboon', because baboons were seen preferentially eating the corms of these plants. This species has lost its habitat to vineyards and fruit orchards in the past, but at Vondeling we conserve this endangered species.

VINEYARDS

Made predominantly from Chenin blanc, picked from a single block of old vines (planted in 1987). Their age and low yield ensure 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.

VINIFICATION

All grapes are hand-picked at optimum ripeness and refrigerated for 24hrs before being processed. The Chenin is whole bunch pressed and no Sulphur added to promote wild yeast development. The unsettled juice is then rapidly transferred to barrel for natural fermentation. Although a racking process, this method lends structure, complexity, and longevity to the wine. The Grenache Blanc, Roussanne, and Viognier are 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 12 months on the lees before being racked, blended, and bottled.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine has a bright yellow colour. It has a smoky and toasty nose with hints of stone fruit. The palate is full and creamy, with well-integrated acidity followed by vanilla on the aftertaste. Well use of oak allows for some subtle toasty notes on the palate. This serious and complex wine pairs well with rabbit in white wine sauce and shallots or simple, aromatic Asian dishes and rich seafood.
Drink through 2027

Accolades

2020 Vintage:
2021 Tim Atkin 91 Points
2022 Platter's Guide – 4.5 Stars (91 pts)
2021 Vintage:
2022 Gilbard & Gaillard-Double Gold (92Pts)
2023 Platter's Guide-4.5 Stars (93 pts)



Analysis

pH 3.34
Total Acidity 5.8 g/l
Residual Sugar 3.6 g/l
Alcohol 13.28 %

