

S·M·G 2010

Babylon's Peak winery, situated in the highest weathered granite slopes of the Paardeberg Mountain, is privately owned by the Basson family who passed down the tradition, passion and art of winemaking over four generations. Only low-yield dryland bushvines are selected to produce these excellent wines with distinctive character.

Stephan Basson




IN THE VINEYARD

The Shiraz vineyard is the first original clone (SH1) which was brought into South Africa. The character of this shiraz clone is very low production which relates to intense, spicy wines. This vineyard is planted on schale soils with drip irrigation, only give additional, if necessary during hot dry summers. The Mourvedre and Grenache are both dryland, planted on weathered granite soils.

HARVEST DATE

The grapes were harvested between 6 to 18 March 2010.

WINEMAKING

The grapes were harvested by hand at 25.8°B (Shiraz), 24.5°B (Mourvedre) and Grenache (23.1°B). The grapes were destalked only, no crushing was done. Cold maceration was done before fermentation started in open fermenters. The grapes fermented at 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 was blended and spent another 18 months in a combination of new, first and 2nd fill 225 litre French oak barrels.

TASTING NOTE

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

Wine of Origin	Swartland
Alcohol	14.5%
Residual sugar	2.9 g/li
Total acid	5.9 g/li
pH	3.7
Varieties	
Shiraz	86%
Mourvedré	7%
Grenache	7%
Closure	Natural cork

FOOD RECOMMENDATION

Pair with meat dishes such as oxtail, venison and ostrich.

RECOGNITION (PREVIOUS VINTAGES)

2010: Michelangelo Wine Awards - Double Gold

2010: 2015 Platter - 4* rating

2009: Veritas Awards - Double Gold