



BABYLONS TOREN VIOGNIER 2008

BACKSBERG > BABYLONS TOREN RANGE

TASTING NOTES

This Babylons Toren selection Viognier came from low yielding vineyards producing grapes with exceptional flavours of apricot, peach and lemon. 50% barrel fermentation in small French oak barriques has provided the complex nuances of cinnamon and hazelnut. Partial malolactic fermentation and eight months ageing on the yeast lees have added a creamy texture and a powerful finish. Bottled with screw cap closure to ensure the longest possible life.

FOOD SUGGESTIONS

Superb as an aperitif, with creamy cheeses or with light flavoured fusion dishes.

BLEND INFORMATION

Viognier 100%

AGEING POTENTIAL

3 - 5 years

WINEMAKER

Guillaume Nell

CHARACTERISTICS

Type: White
Style: Wooded

TECHNICAL ANALYSIS

R/S (g/l): 6.0
pH: 3.33
T/A: 5.9
Alc % (vol): 14.56%



BACKSBERG