



FRANCIS WINES
CHARDONNAY
2022



HEMEL & AARDE RIDGE

The 2022 Chardonnay has a brilliant light yellow hue with green flecks.

On the nose - stone fruit, lime zest, and white floral notes.

The palate is taught and focused due to a vibrant acidity. Nectarine and yellow fruit flavours combine with hints of brioche and toasty notes on a tight and lingering aftertaste.

IT PAIRS WELL WITH: Grilled seafood, roasted chicken, or creamy pasta dishes.

SERVING TEMPERATURE: 8-10 °C

ORIGIN: Babylon Vineyards from the Hemel-en-Aarde Ridge appellation.

THE SOIL: Shale soil of Bokkeveld Series in Hemel and Aarde Ridge.

Wine of South Africa

WINEMAKING: Healthy grapes handpicked and cooled overnight.

Bunches destemmed and whole berries pressed in pneumatic press. First 400 litres / ton was cold settled and pumped to barrels to complete natural spontaneous fermentation. Wine was left on its lees for 9 months in older 500 litre French oak barrels.

The best barrels were selected, blended and prepared for bottling.

ANALYSIS:
Alcohol: 13.6 %
Residual Sugar: 3.3 g/l
Total acidity: 7.04 g/l; pH: 3.12

AGEING:
9 Months in older 500 litre French oak barrels

PRODUCTION:
1 160 bottles were produced

RELEASE DATE:
July 2023

OUR APPROACH: Our winemaking approach is influenced by Burton's education and experience in Burgundy, but also by his own personality and journey. We follow the Burgundian tradition of honouring the terroir and the grape variety, and of producing single-vineyard wines that reflect the uniqueness of each site. Authentic winemaking techniques are honoured - techniques that allow us to preserve the purity, integrity and identity of the fruit, and to create wines that are expressive, harmonious and authentic.



F R A N C I S W I N E S

P I N O T N O I R

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H E M E L & A A R D E R I D G E

The 2022 Pinot Noir displays bright hues of plum and ruby.

A classically medium bodied wine with complex aromas and flavours of raspberry, pomegranate, cherry and hints of mushroom, forest floor and spice.

Beautifully balanced on an enduring finish.

IT PAIRS WELL WITH: Lamb, game, roasted duck, or mushroom risotto.

SERVING TEMPERATURE: 16-18 °C

ORIGIN: Babylon Vineyards from the Hemel-en-Aarde Ridge appellation.

THE SOIL: Shale soil of Bokkeveld Series in Hemel and Aarde Ridge.

Wine of South Africa

WINEMAKING: Ripe and healthy grapes were selected and hand picked. Bunches were cooled down overnight and 80% were destemmed with 20% wholebunch in fermentation tank.

After three days of cold soak, the spontaneous fermentation started. Two pumpovers were done daily on skins to prevent aggressive extraction. With fermentation completed, the skins were pressed lightly and wine pumped to 228 litre French oak barriques for maturation. After 11 months the best barrels were selected, blended and prepared for bottling.

ANALYSIS:
Alcohol: **13.6 %**
Residual Sugar: **1.8 g/l**
Total acidity: **5.66 g/l; pH: 3.58**

AGEING:
11 Months in older 228 litre French barriques

PRODUCTION:
1 380 bottles were produced

RELEASE DATE:
July 2023

OUR APPROACH: Our winemaking approach is influenced by Burton's education and experience in Burgundy, but also by his own personality and journey. We follow the Burgundian tradition of honouring the terroir and the grape variety, and of producing single-vineyard wines that reflect the uniqueness of each site. Authentic winemaking techniques are honoured - techniques that allow us to preserve the purity, integrity and identity of the fruit, and to create wines that are expressive, harmonious and authentic.

