



FRANCIS WINES

CHARDONNAY

2023



HEMEL EN AARDE RIDGE

N: Complex and layered aromas, underpinned by a subtle expression of oak. Chalky, pithy undertones support lemon, acacia flower and nougat.

P: Vibrant and linear with abundant expression of white pear and lime pith. Precise and crystalline which draws out the poise and balance on a long, persistent finish

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: Bokkeveld Shale

Wine of South Africa

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.

WINEMAKING: Healthy grapes handpicked and cooled overnight.

Bunches destemmed and whole berries pressed in pneumatic press, cold settled and pumped to barrels to complete natural spontaneous fermentation. Wine was left on its lees for 16 months in older 500 litre French oak barrels.

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

ANALYSIS:

Alcohol: 13.5%
Residual Sugar: 1.9 g/l
Total acidity: 6.8 g/l; pH: 3.19

AGEING:

16 Months in older 500 litre French oak barrels

PRODUCTION:

1 929 bottles were produced

RELEASE DATE:

25 November 2024



FRANCIS WINES

PINOT NOIR

2023

HEMEL EN AARDE RIDGE

N: Spice and earthy aromas support the vibrant and expressive red cherry, rhubarb, and plum top notes. Earthiness and a hint of liquorice lend additional complexity to the bouquet.

P: Flowing and velvety entry with a full generous midpalate. Red berry fruits supported on a subtle framework of savouriness. A persistent, yet understated intensity runs the length of the palate and finishes with an enduring complexity and poise.

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: Bokkeveld Shale

Wine of South Africa

WINEMAKING: Optimally ripe and healthy grapes were selected and hand picked. Bunches were cooled overnight and 80% were destemmed with 20% whole bunch in the fermentation tank.

After three days of cold soak, the spontaneous fermentation started. Two pump overs 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 16 months the best barrels were selected, blended and prepared for bottling.

ANALYSIS:

Alcohol: 13.5 %

Residual Sugar: 2.4 g/l

Total acidity: 6.0 g/l; pH: 3.35

AGEING:

16 Months in older 228 litre French barrels.

PRODUCTION:

938 bottles were produced

RELEASE DATE:

25 November 2024

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