

AMPHORA SAUVIGNON BLANC 2020

Release date: April 2021

Gabriëlskloof is a family-owned-and-run wine estate just outside Botrivier. The farm and vineyards were established in 2000, with our first vintage made in the cellar in 2009. Some years on, we are confident that as our roots dig ever deeper into Botrivier, our understanding of the terroir will grow, along with wines that elegantly, understatedly, simply speak for themselves.

ABOUT

The Amphora Sauvignon Blanc forms part of our Reserve Range, and will only be bottled in outstanding vintages.

CLIMATE & VITICULTURE

The fruit for this wine was sourced from a special block in Elgin - known as the coolest wine region in South Africa. The block is about 300 meters above sealevel, further creating perfect slow ripening conditions for an aromatic Sauvignon Blanc with excellent acidity.

VINIFICATION

All fruit was whole bunch pressed and fermented in clay amphorae, and then aged for ten months in the same. Locally made, these amphorae have been developed over ten years of trial and error. Ranging in sizes - between 500L and 860L - they are porous, with no lining on the inside, allowing for the perfect amount of micro-oxidation during maturation.

TASTING NOTE

Lifted aromas of Litchi, blackcurrant, lime leaf, honey and straw on the nose. The palate is textured and saline with gooseberry and fennel combining for a long, lingering finish.

TECHNICAL ANALYSIS:

Alcohol	13.5 % volume
Residual Sugar	3.6 g/l
Total Acid	5.7 g/l
pH	3.33



GABRIËLSKLOOF

