

# AMPHORA SAUVIGNON BLANC 2021

Release date: December 2021 | Bottles produced: 3 500

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, speak for themselves.

#### ABOUT

The Amphora Sauvignon Blanc forms part of our Projects Range. These are wines we can get geeky about - interesting, small runs, slightly quirky, but always delicious!

#### CLIMATE & VITICULTURE

The fruit for this wine was sourced from our farm, and from a special block in Elgin. 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. 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 inside, allowing for the perfect amount of micro-oxidation during maturation.

#### TASTING NOTE

Textured and complex with orange blossom, blackcurrant leaf and a peaty smoke on the nose. The palate is full and layered; orange marmalade, green peppercorns and salted pistachios mingle with more blackcurrant against an edgy, wet stone mouthfeel.

#### TECHNICAL ANALYSIS:

Alcohol	13.6 % vol
Residual Sugar	2.5 g/l
Total Acid	5.4 g/l
pH	3.40



## GABRIËLSKLOOF