



# GABRIËLSKLOOF

ESTATE:	GABRIËLSKLOOF	PRODUCTION:	2800 BOTTLES
ORIGIN:	SOUTH AFRICA	WINE:	LATE HARVEST
REGION:	CAPE SOUTH COAST	VINTAGE:	2016
DISTRICT:	BOT RIVER, WALKER BAY	VARIETIES:	100% SEMILLON

## TASTING NOTES

Brilliant gold with a straw coloured hue. Luscious nose with dried apricots, candied orange peel and fynbos honey, and white floral notes and creme brulee in the background. The palate is medium bodied with zesty acidity, mouth-filling and viscous, with a fresh, lean finish.

## VINEYARD NOTES

The Semillon grapes used to make this wine come from a special block against the ridge on the estate. The vines are planted on gravelly bokkeveld shale and table mountain sandstone soils, and are 11 years old. The vineyard is South facing, overlooking the Botriver lagoon and the Atlantic Ocean, which provides cooling sea breezes at night.

To make this Late Harvest wine, the stems were ‘pinched’ on the vine to restrict water and nutrition to get the the grapes. This was done at a sugar level of 21 Balling. The grapes are then left to dry on the vine for about two and a half months, until they reach a sugar level of about 30 Balling (and resemble raisins). Normal yield for these vineyards would be 6-8 tons per hectar, but with the desiccation yields are around 0.5 to 1 ton per hectar.

## WINEMAKING

We used a bag press to press the whole bunches, and the resulting juice fermented for about four months in old oak barrels on the lees, without stirring. The wine was then kept in oak barrels for 11 months before being bottled on in August 2017.

## AGEING POTENTIAL

The Broken Stem will develop great complexity in bottle. Drink over the next six years (2016 – 2022).

## TECHNICAL ANALYSIS:

Alc. 14.5% | RS 123g/l | TA 6.7 | pH 3.56

