

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: CABERNET FRANC
VINTAGE: 2016
VARIETIES: SINGLE VINEYARD,
100% CABERNET FRANC
PRODUCTION: 5400 BOTTLES



GABRIËLSKLOOF

The Landscape Series of wines is an authentic representation of our top vineyards, as well as a few old vine treasures. We wanted the labels to reflect this and decided to commission local artist and friend Niël Jonker to capture the spirit of our Overberg landscapes. The first two wines to be released as part of the series were the Magdalena and Elodie in August 2016, with the Cabernet Franc and the two single vineyard Syrahs released in June 2017.

“It became apparent soon after the conclusion of my first vintage that Gabriëlskloof is ideally suited to growing Cabernet Franc. The most perfumed and elegant of the five Bordeaux varieties belongs on our slopes and bottling it as a single variety was an easy decision.” Peter-Allan Finlayson

VINTAGE

The 2016 vintage will be remembered as one of the driest and hottest, and consequently one of the earliest in the history of South African wine. We were able to irrigate our vines at precisely the right moments, which was crucial to achieving full ripeness. Gabriëlskloof was not as affected by the drought, with our dams just full enough to service our 68ha of vines. Yields were markedly down, and the berries were smaller - leading to gentler handling and extraction than usual.

VINEYARD NOTES

The fruit comes from a single vineyard, mountainside site on the Gabriëlskloof property. The soil is a combination of Overberg Shale and Table Mountain Sandstone, with this complexity transferred into the wine through a lovely mix of fruit and spice. The vineyard is 15 years old, and this maturity shows in the depth and character of the wine.

WINEMAKING

The fruit was hand-picked into small crates and transferred directly into our cold room where it remained overnight. 90% of the crop was destemmed with the remaining 10% left as whole clusters. The wine was fermented wild and aged in 500L barrels for 18 months, with 30% new French Oak used.

TASTING NOTE

Matured in 500-litre barrels for 16 months, 40% new, the wine is unmistakably Cabernet Franc, with notes of crushed leaves, violets, earth and sweet spice leading into an elegant, refined palate of succulent, red fruits and lively acidity. Grippy and fresh, tight and savoury, the fine tannins combine with just enough grip to balance the concentrated red fruit.

AGEING POTENTIAL

Delicious now and into 2024.

TECHNICAL ANALYSIS

Alk: 14.4% | RS: 1.8g/l | pH: 3.38 | TA: 6.1g/l

