

# CHENIN BLANC 2017

*Release date: December 2017*

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.

The Chenin Blanc is the newest addition to the Gabriëlskloof Estate Range - together with our Sauvignon Blanc, Rosebud, The Blend and Syrah. This range offers a selection of boutique style wines that always over-deliver on quality and value.

The 2017 Chenin Blanc was naturally fermented in old barrels with minimal intervention. Expect luscious fruit on the nose - quince preserve with pear drops, lemon and fresh apple flavours. An elegant, well-balanced palate with medium weight and a delicious, refreshing tang makes this wine perfect for lighter style foods like a herby chicken salad.

Best enjoyed at 13°C. Drink in the next three years.



## Technical Analysis:

|                |             |
|----------------|-------------|
| Alcohol        | 13 % volume |
| Residual Sugar | 2.4 g/l     |
| Total Acid     | 5.7 g/l     |
| pH             | 3.40        |



# GABRIËLSKLOOF