

# CHENIN BLANC

## 2021

*Release date: November 2020*

Gabriëlskloof is located just outside Botivier in the Walker Bay region. Our winemaking philosophy is one of minimal intervention, only taking action where necessary. We believe this is the only way to give prominence to and reflect the terroir of the vineyards we work with.

### *About*

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

### *Climate & Viticulture*

The 2021 harvest stood out for consistent cooler weather throughout the growing and ripening period, leading to slower ripening and increased flavour development.

### *Vinification*

The Chenin Blanc 2021 was fermented wild and aged in 85% old French oak barrels, with the remainder undergoing fermentation and ageing in steel tanks.

### *Tasting note*

A complex nose involving green citrus, white peach and jasmine with a full palate showing key lime pie, lemon curd and golden delicious apples. A leesy, salted macadamia mouthfeel sets up a long finish with a lingering, meringue-like creaminess. Freshness from zesty green apple skin acidity cuts keenly against the decadent flavour notes. Best enjoyed at 13°C. Drink in the next two years.

### TECHNICAL ANALYSIS

Alcohol	13.09 % volume
Residual sugar	3.1 g/l
Total Acid	6.2 g/l
pH	3.31



# GABRIËLSKLOOF

