

CHENIN BLANC 2019

Release date: November 2019

Gabriëlskloof winery is in the Bot River ward, part of the greater 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.

The Chenin Blanc is the newest addition to the Gabriëlskloof Estate Range - which also includes 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 2019 Chenin Blanc was naturally fermented in 85% old barrels with minimal intervention, with the remainder undergoing fermentation in steel tanks. On the nose - green apples, lime zest, honey and wet stone. An elegant palate with balance, freshness and a delightful texture.

Best enjoyed between 8°C and 10°C, over the next five years.

TECHNICAL ANALYSIS:

Alcohol	13 % volume
Residual Sugar	1.4 g/l
Total Acid	5.5 g/l
pH	3.42



GABRIËLSKLOOF