

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: ELODIE
VARIETIES: CHENIN BLANC (SWARTLAND)
VINTAGE: 2016



GABRIËLSKLOOF

The Landscape Series is a range of five wines that show the best of Gabriëlskloof's vineyards and wine-making and aims to be a sincere representation of the elements that make them unique. We wanted the labels to reflect this approach and commissioned Niël Jonker – well-known for his landscape panels painted on location – to capture the spirit of our Overberg landscapes.

South Africa is the only New World country that has significant plantings of old-vine Chenin. With Elodie, we want to show what we can do with this national treasure.

VINEYARD NOTES

The two vineyards used to make this wine are situated in the Paardeberg region of the Swartland. Both are estimated to be over 35 years old, are dryland bush vine and have never been irrigated. These vineyards are very labour intensive to farm, and as a result of the arid conditions, yield little fruit (between one and three tons per hectare).

WINEMAKING

The grapes were whole bunch pressed with no additions. After an overnight rough settling in tank, the juice was transferred to 400 and 500L old French oak barrels, where it fermented wild and remained until blending before bottling.

TASTING NOTE

Light, pale golden straw hue. Clear and brilliant. On the nose, subtle flavours of honeycomb and dried pineapple settle into layers of almond, white floral notes and apricot. The palate is full bodied, with an unctuous, silky mouthfeel and great natural acidity and freshness typical of old vine Chenin.

PAIRING SUGGESTIONS

Delicious with creamy, earthy white rind cheeses like Brie, but also perfect for a buttery, umami-rich onion tart, or simple, pan-fried scallops.

AGEING POTENTIAL

Delicious now and into 2022.

TECHNICAL ANALYSIS

Alc 13.9 % vol | RS 3.5 g/l | TA 5.7 g/l | pH 3.50 | Total SO² 77 mg/l

