

ESTATE: GABRIËLSKLOOF, BOTRIVIER  
RANGE: THE LANDSCAPE SERIES  
WINE: ELODIE  
VINTAGE: 2017  
VARIETIES: CHENIN BLANC (SWARTLAND,  
DURBANVILLE)  
PRODUCTION: 3300 BOTTLES



# 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 about 50kms apart. The majority of the fruit comes from the Paardeberg region of the Swartland (60%), and the rest is from the Contermanskloof farm in the Durbanville area (40%). Both are estimated to be over 40 years old, are dry land 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 for 9 months until blending before bottling.

## TASTING NOTE

Light, pale golden straw hue. Clear and brilliant. An elegant, linear nose of herb, orange peel and pear settle into layers of almond, white flowers and apricot. The palate is richly textured, with naartjie and a lemony undertone and fantastic 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 13.4 % vol | RS 2.9 g/l | TA 5.4 g/l | pH 3.40 | Total SO<sup>2</sup> 77 mg/l

