

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: ELODIE
VARIETIES: CHENIN BLANC (SWARTLAND, DURBANVILLE)
VINTAGE: 2021
PRODUCTION: 4500 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 four vineyards used to make this wine 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 precious little fruit (between one and three tons per hectare). Contermanskloof vineyard, Durbanville (1975) and Nuwedam vineyard, Swartland (1974), Nuwe-land vineyard, Swartland and Uitvlug vineyard, also Swartland.

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

Forelle pear, lemon verbena and delicate tropical notes lead a precise nose before dark honey and dried nori bring umami against a green olive brininess that fills out the palate. Finally, a preserved lemon salinity flavours a bracingly clean finish.

PAIRING SUGGESTIONS

Delicious with creamy, earthy white rind cheeses like Brie, but also perfect for a creamy abalone risotto.

AGEING POTENTIAL - Delicious now and into 2030.

TECHNICAL ANALYSIS

Alc 13.3 % vol | RS 2.0 g/l | TA 5.7 g/l | pH 3.31 | Total SO² 72 mg/l

