

ESTATE: GABRIËLSKLOOF, BOTRIVIER  
RANGE: THE LANDSCAPE SERIES  
WINE: ELODIE  
VARIETIES: CHENIN BLANC (SWARTLAND, DURBANVILLE)  
VINTAGE: 2018  
PRODUCTION: 4070 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 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).

#### 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 white peach and apricot settle into layers of almond, white floral notes and thatch. The palate is full bodied, with an unctious, 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 creamy abalone risotto.

AGEING POTENTIAL - Delicious now and into 2026.

#### TECHNICAL ANALYSIS

Alc 13.3 % vol | RS 1.5 g/l | TA 6.6 g/l | pH 3.19 | Total SO<sup>2</sup> 77 mg/l

