GABRIËLSKLOOF

ESTATE:	GABRIËLSKLOOF	WINE:	SHIRAZ
ORIGIN:	SOUTH AFRICA	VARIETIES:	SHIRAZ, MOURVERDE, VIOGNIER
REGION:	CAPE SOUTH COAST	VINTAGE:	2009
DISTRICT:	WALKER BAY		
WARD:	BOT RIVER		

TASTING NOTES

Dense ripe, ruby colour with a youthful purple edge. The nose shows typical Shiraz notes of white pepper, ginger and red berries. A hint of caramel and cigar box lingers around the second layer, from the French and American oak. The wine has a palate-filling mouth feel with a creamy, velvety finish. The intriguing pepper flavour lingers for a long aftertaste.

VINEYARD NOTES

Planted: Between 2002 and 2003

Soils: Bokkeveld Shale and Tablemountain Sandstone

Altitude: 200m above sealevel

Orientation: Mosly South facing

The cool maritime climate of the farm results in naturally lower yields – an average of eight to ten tons per hectare. We have different clones of Shiraz on the farm, each lending different elements to the final blend. A portion of the Shiraz is planted on Bokkeveld shale, giving body and structure, while the portion planted on sandstone gives elegance and floral, spicy characters. From 2009 onwards, we began to pick the Shiraz grapes slightly earlier, as our aim is to produce lower alcohol wines, rich with intensity. The flavour profiles of white pepper and red berries are typical of Bot River Shiraz.

WINEMAKING REPORT

A small percentage of Mourvèdre and Viognier is blended with the Shiraz for this wine. The two cultivars are added to complement the Shiraz, not to overpower it. During fermentation the grapes undergo a three to five-day cold soak at 12oC. One-third of the wine undergoes malolactic fermentation in new oak barrels (mostly French oak). The rest of the wine undergoes malolactic fermentation in stainless steel tanks. All the wine is then matured in oak barrels for about 12 months.

AGEING POTENTIAL

Delicious now, and will improve with age up until about 8 years from Vintage. Bottled under Diam Cork closure.

TECHNICAL ANALYSIS:

Alc 14.8 % | RS 3.1 g/l | TA 5.8 g/l | pH 3.53