



GABRIËLSKLOOF

ESTATE:	GABRIËLSKLOOF	WINE:	"THE BLEND"
ORIGIN:	SOUTH AFRICA	VARIETIES:	36% CABERNET SAUVIGNON, 24% CABERNET FRANC, 21% MERLOT, 10% MALBEC, 9% PETIT VERDOT
REGION:	CAPE SOUTH COAST	VINTAGE:	2011
DISTRICT:	WALKER BAY		
WARD:	BOT RIVER		

TASTING NOTES

In the glass, the wine shows a dense ruby red epicentre with a purple rim. On the palate, red berry flavours are followed by hints of black cherry and blackcurrant. Judicious use of small French barriques enhance the fruit structure of this layered wine, adding further nut and caramel hints.

VINEYARD NOTES

Planted: Between 2002 and 2003

Soils: Bokkeveld Shale and Tablemountain Sandstone

Altitude: 200m above sealevel

Orientation: Mosly South West facing

The cool maritime climate of the farm results in naturally lower yields – an average of eight to ten tons per hectare. During harvest, the selection of the best fruit starts in the vineyard. The grapes are handpicked into table grape crates and individual berry sorting further ensures that only the best quality, optimally ripe grapes are vinified.

WINEMAKING REPORT

During fermentation, the grapes undergo a three to five-day cold soaking at 12oC, which enables a gentle, water-based extraction of colour, flavour and structure. A combination of traditional and modern extraction methods is used. After alcoholic fermentation has concluded, a membrane press is used to gently release the promise of the fruit, with no more than 0.8 bars of pressure being applied. After 12 months of oak maturation in barrique, the winemaker selects the best barrels through a rigorous blind tasting process to produce a wine that truly reflects the style and character of our Bot River Bordeaux varieties. After this selection, the wines are blended and bottled.

AGEING POTENTIAL

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

Platter 2014 ***1/2

TECHNICAL ANALYSIS:

Alc 14.5 % | RS 2.6 g/l | TA 5.5 g/l | pH 3.59

