

Madame Lucy



2019 Vintage - released June 2021

Gabriëlskloof is a family-owned-and-run wine estate just outside Botrivier. We established our farm and vineyards in 2000, with the maiden vintage in 2009. Some years on, we are confident that as our roots dig ever deeper into Botrivier, our understanding of the terroir has grown, along with wines that elegantly, understatedly speak for themselves.

ABOUT

Madame Lucy's Methode Cap Classique forms part of our Projects Range. Named for the winery's French Poodle, Lucy, what started as a passion project is now in its seventh vintage and has evolved into a serious MCC, to be esteemed in its own right! First vintage with input from Mathieu Deschatels, french winemaker from Champagne.

CLIMATE & VITICULTURE

Pinot Noir picked early from Gabriëlskloof vineyards, and Chardonnay bought in from a selected high-altitude vineyard in Elgin. The 2019 vintage produced great quality wines all around and made blending easy.

VINIFICATION

Both varieties undergo softer, more extended, whole bunch pressing. The extracted juice is naturally fermented and kept separately in older barrels for six months, after which it is blended and bottled. Riddling and disgorging with minimum dosage took place on 1 April 2021 - 18 months after first bottling.

TASTING NOTE

Charming, fruit forward nose with cut apple, raspberry, citrus and bready notes. Well balanced palate with pleasant salty, almond paste hints, and fine mousse.

TECHNICAL ANALYSIS:

Alcohol	12.56 % volume
Residual Sugar	3.8 g/l
Total Acid	7.1 g/l
pH	3.31



GABRIËLSKLOOF