

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: MAGDALENA
VARIETIES: SÉMILLON (FRANSCHHOEK) 50%
SAUVIGNON BLANC (BOTRIVIER) 50%



GABRIËLSKLOOF

The Landscape Series is a range of five wines that show the best of Gabriëlskloof's vineyards and winemaking 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. The first two wines to be released as part of the series are Magdalena and Elodie, with the remaining three to be released in 2017.

Magdalena is our uniquely South African take on a white Bordeaux style blend, combining Sémillon from Franschhoek and Sauvignon Blanc from Gabriëlskloof.

VINEYARD NOTES

The Sémillon was sourced from low-yielding old vines estimated to be 34 years old in Franschhoek, adding a textural dimension often lacking in wines made from younger vines. The Sauvignon Blanc is from Gabriëlskloof, where the vines are 13 years old, situated on south-facing slopes with a combination of Table Mountain Sandstone and Bokkeveld Shale soils. The cool maritime climate of the farm results in naturally lower yields – typically six tons per hectare.

WINEMAKING

Both the Sémillon and the Sauvignon Blanc were fermented and matured in 400- and 500-litre old French oak barrels, and made oxidatively with minimal intervention.

TASTING NOTE

Light, pale golden straw hue. Clear and brilliant. Intense, well-integrated nose with a layered bouquet of blackcurrant, lime flower, and almonds in the background. The palate has a delicious sweet-sour zestiness, balanced with a creamy, almost chalky, finish.

PAIRING SUGGESTIONS

Delicious with silky garlic and thyme-flavoured chicken livers, or a creamy, smoked snoek pâté.

AGEING POTENTIAL

Delicious now and into 2022.

TECHNICAL ANALYSIS

Alc 13.6 % vol | RS 1.6 g/l | TA 5.7 g/l | pH 3.40 | Total SO² 88 mg/l

