

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: MAGDALENA
VINTAGE: 2018
VARIETIES: OLD VINE SEMILLON (FRANSCHHOEK) 85%
SAUVIGNON BLANC (BOTRIVIER) 15%
PRODUCTION: 3500 BOTTLES



GABRIËLSKLOOF

The Landscape Series is a range of five wines that show the best of Gabriëlskloof's vineyards and winemaking and aims to represent 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 our Overberg landscapes' spirit.

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

VINEYARD NOTES

The first vintage to be labelled as a Semillon – making up 85% of the blend with 15% Sauvignon Blanc. The Semillon component is a split between old vine Franschhoek fruit (40-year-old vines) and a younger Swartland vineyard planted on decomposed Granite. The Sauvignon Blanc is from Gabriëlskloof, where the vines are 15 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 Semillon and the Sauvignon Blanc were fermented and matured in 400- and 500-litre old French oak barrels, and made oxidatively (whole bunch pressed) with minimal intervention (natural fermentation). Both wines spent about ten months on the lees before being blended and bottled. Some 20% of the wine was also matured in clay amphorae.

TASTING NOTE

Light, pale golden straw hue. Clear and brilliant. Notes of Grapefruit, citrus, lime and complex lees derived aromas define the nose. The palate is richer and more layered than previous vintages, and the high acidity will guarantee freshness for years to come.

PAIRING SUGGESTIONS

This vintage of Magdalena is delicate and will pair well with simpler dishes – like white almond gazpacho and rolled labneh on flatbread.

AGEING POTENTIAL – Delicious now and into 2024.

TECHNICAL ANALYSIS

Alc 13 % vol | RS 1.9 g/l | TA 5.3 g/l | pH 3.33 | Total SO² 86 mg/l

