

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: MAGDALENA
VINTAGE: 2017
VARIETIES: OLD VINE SÉMILLON (FRANSCHHOEK) 58%
SAUVIGNON BLANC (BOTRIVIER) 42%
PRODUCTION: 3400 BOTTLES



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.

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 in Franschhoek estimated to be 40 years old, adding a textural dimension only possible with vineyards of this age. The Sauvignon Blanc is from Gabriëlskloof, where the vines are 14 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 (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. Not as expressive as the previous vintage. Prominent blackcurrant with slight dusty/flinty aromas on the nose, rounding off with orange blossom and slight praline flavours. The palate is full and round, but well integrated and textural thanks to time spent on lees.

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 2023.

TECHNICAL ANALYSIS

Alc 14.13 % vol | RS 1.0 g/l | TA 5.3 g/l | pH 3.33 | Total SO² 83 mg/l

