

ROSEBUD 2016

Release date: May 2016

Gabriëlskloof winery is in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a mesoclimate perfectly suited to low-yielding vineyards.

Rosebud, as the name suggests, is like an unopened rose. Not aiming to be an over the top explosion of floral and fruity, but rather restrained, elegant and moreishly delicious.

The 2016 vintage of this wine is certainly our best yet – and a perfect team effort between winemakers Peter-Allan Finlayson and Christiaan van der Merwe. It is slightly drier than previous vintages, and lighter in colour, made more in the “Provençal” style of Southern France. Flavours of papaya, rose and melon are apparent but not overpowering, with spicy red fruit in the background thanks to the Syrah component. Complex, but infinitely drinkable, Rosebud 2016 will delight and surprise.

Grapes were picked on 9 February 2016 at a balling of about 23, and the two varieties were pressed together (55% Shiraz and 45% Viognier), making it (at least from a technical perspective) a Blanc de Noir. To be enjoyed chilled, with friends (or not) on sunny days. Perfect accompaniment to smoked salmon or sushi.

Technical Analysis:

<i>Alcohol</i>	<i>12.6 % volume</i>
<i>Residual Sugar</i>	<i>2.8 g/l</i>
<i>Total Acid</i>	<i>6.2 g/l</i>
<i>pH</i>	<i>3.22</i>



GABRIËLSKLOOF