

SAUVIGNON BLANC 2011

Gabriëlskloof Sauvignon Blanc is the result of a meticulous selection and blending process of seven different blocks of Sauvignon Blanc, vinified separately. Furthermore, reductive wine making techniques ensure preservation of all the fruity flavours, as well as a fresh-tasting wine.

On entry, this wine shows welcoming tropical fruit on the nose, followed by secondary herbaceous flavours of nettle, lemon grass and asparagus. The mouth-filling palate has a richness obtained by blending a complementary Sémillon component, while the lingering minerality of the aftertaste is due to the dominant soil types. Ready for drinking immediately, and best up to three years from vintage.

Technical Analysis:

Alcohol	13.17 % volume
Residual Sugar	1.8 g/l
Total Acid	7.1 g/l
pH	3.11



GABRIËLSKLOOF