



SAUVIGNON BLANC

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.

This wine shows welcoming green tropical fruit on the nose, evolving into herbaceous notes of hay and lemon grass, and ending with a captivating white floral bouquet. A small Semillon component adds richness to the palate, which is deliciously mouth filling and smooth, while a well-balanced structure allows for a lingering aftertaste. Ready for drinking immediately, and best up to three years from vintage.

Technical Analysis:

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| <i>Alcohol</i> | <i>13 % volume</i> |
| <i>Residual Sugar</i> | <i>1.5 g/l</i> |
| <i>Total Acid</i> | <i>6.8 g/l</i> |
| <i>pH</i> | <i>3.12</i> |



GABRIËLSKLOOF