

SAUVIGNON BLANC 2018

Release date: October 2018



Gabriëlskloof is a family-owned-and-run wine estate just outside Botrivier. The farm and vineyards were established in 2000 with our first vintage passing through the cellar in 2009. Some years on and as our roots dig ever deeper into Bot River soils, we are confident that our understanding of the terroir has grown and that our wines continue to be elegant and understated.

The Sauvignon Blanc is part of our (white label) Estate Range, together with the Rosebud, Chenin Blanc, The Blend and Syrah. This range offers a selection of boutique style wines that always over-deliver on quality and value.

Cold fermented in small, stainless steel tanks with selected yeast strains. The wine spent 4 to 6 months on the lees and includes a small component of Elgin fruit. A classically styled, wonderfully aromatic Sauvignon Blanc with notes of black currant, pear, melon and passion fruit. The palate is light bodied and delicious with a zippy freshness, lovely balance and a lingering, lemony-lime finish.

Best enjoyed at 13°C. Drink in the next two years.

TECHNICAL ANALYSIS:

Alcohol	12.5 % volume
Residual Sugar	3.2 g/l
Total Acid	7.4 g/l
pH	3.13



GABRIËLSKLOOF