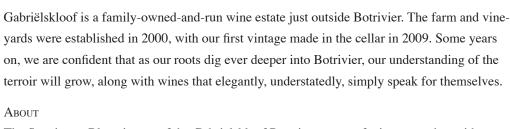
SAUVIGNON BLANC 2016



The Sauvignon Blanc is part of the Gabriëlskloof Premium range of wines, together with our Viognier, Shiraz, The Blend and Rosebud. This range offers a selection of boutique style wines that always over-deliver on quality and value.

CLIMATE & VITICULTURE

Botrivier has a Mediterranean climate, which means longer growing seasons with moderate to warm temperatures. Low winter rainfall often leads to drought, which can reduce yields dra matically. The conditions leading up to the 2016 harvest were hot and dry, leading to smaller berries and more concentrated flavours.

VINIFICATION

The grapes did not receive any skin contact and were gently pressed. Fermentation lasted three weeks at 15 °C. The wine was left on its primary lees for five weeks post fer mentation and after blending an extra three months on fine lees. Furthermore, reduc tive winemaking techniques ensure the preservation of all the fruity flavours, as well as a fresh-tasting wine. The time on lees has given this wine a waxy, smooth mouth-feel, yet it retains its refreshing, citrus-like acidity.

Tasting Note

A classically styled Sauvignon Blanc with aromas of cut grass, kiwi fruit, black-currant and hints of citrus and tropical fruit. The palate is multilayered with a sophisticated, fresh mouth feel and a crisp vibrancy with lingering flavours of Cape gooseberry, lime and zesty fruit flowing into a subtle mineral finish.

Technical Analysis:

Alcohol	12.69 % volume
Residual Sugar	2.1 g/l
Total Acid	6.6 g/l
pH	3.06



Gabriëlskloof

