

SAUVIGNON BLANC 2016



Gabriëlskloof is a family-owned-and-run wine estate just outside Botrivier. The farm and vineyards were established in 2000, with our first vintage made in the cellar in 2009. Some years on, we are confident that as our roots dig ever deeper into Botrivier, our understanding of the terroir will grow, along with wines that elegantly, understatedly, simply speak for themselves.

ABOUT

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 dramatically. 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 fermentation and after blending an extra three months on fine lees. Furthermore, reductive 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, blackcurrant 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:

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



GABRIËLSKLOOF