SAUVIGNON BLANC 2017

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 Estate Range, which also includes Rosebud, The Blend and Syrah. 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 2017 vintage was an early one, resulting in clean fruit with good acidity and low pH. Lower than normal yields also added to the quality and intensity of the fruit. Grapes destemmed and vinified separately, and blended after fermentation.

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 notes of lime, thatch and blackcurrant that give way to more luscious fruit aromas like melon, gooseberry and pear. The palate is light bodied with a delicious freshness and very good acid balance. The finish is long and lingering, with great flintiness and some lemon/lime aftertaste.

TECHNICAL ANALYSIS

Alc 12.5 % vol | RS 1.9 g/l | TA 6.6 g/l | pH 3.19



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