

SAUVIGNON BLANC 2021

Release date: March 2022

Gabriëlskloof is located just outside Botivier in the Walker Bay region. Our winemaking philosophy is one of minimal intervention, only taking action where necessary. We believe this is the only way to give prominence to and reflect the terroir of the vineyards we work with.

About

The Sauvignon Blanc is part of our Gabriëlskloof 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.

Climate & Viticulture

The 2021 harvest stood out for consistent cooler weather throughout the growing and ripening period, leading to slower ripening and increased flavour development.

Vinification

The Sauvignon Blanc 2021 was fermented wild in stainless steel tanks and left on its lees for seven months before bottling.

Tasting note

Aromas of lemon verbena, thyme and gooseberry, along with blackcurrant leaf and some unripe guava lead to a stony and fresh palate showing bracing acidity and a flinty smokiness. The palate is neither overly green nor tropical, with acid and alcohol perfectly in tune with the fruit. Best enjoyed at 13°C. Drink in the next two years.

TECHNICAL ANALYSIS

Alcohol	13.27 % volume
Residual sugar	2.2 g/l
Total Acid	5.7 g/l
pH	3.35



GABRIËLSKLOOF