

# SYRAH 2017

*Release date: May 2019*

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 Blend is part of the Gabriëlskloof Estate range of wines, together with our Rosebud, Sauvignon Blanc, Chenin Blanc and The Blend. 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. The conditions leading up to the 2017 harvest were hot and dry for the second consecutive year, leading to smaller berries and even more concentrated flavours.

## VINIFICATION

All the fruit was hand-picked and whole bunch pressed. Fermentation and ageing took place in barrel and in tank, and maturation over 12 months in second- and third-fill barrels.

## TASTING NOTE

On the nose, signature white pepper with violets and blackcurrant flavours combine with baking spice. The wine has a palate-filling mouthfeel with a velvety finish, and will continue improving and developing for five to eight years after harvest.

## TECHNICAL ANALYSIS:

Alcohol	14.7 % volume
Residual Sugar	2.3 g/l
Total Acid	5.6 g/l
pH	3.50



# GABRIËLSKLOOF

