

# SYRAH 2018

*Release date: September 2020*

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

### *Climate & Viticulture*

The 2018 vintage was a challenging one, with drought as the predominant factor leading to smaller yields. The dry weather throughout the season did have its advantages, though, as vines were healthy, with little or no pests and diseases and improved overall quality.

### *Vinification*

Following careful hand-picking, bunches were destemmed and transferred to fermentation tanks using a gravity system, allowing whole berry fermentation. Naturally fermented and aged 18 months in older French barrique.

### *Tasting note*

Signature white pepper, blackcurrant and violets combine with light vanilla and spice to give you a classically styled Bot River Syrah. 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	13.74 % volume
Residual sugar	1.7 g/l
Total Acid	5.9 g/l
pH	4.46



## GABRIËLSKLOOF

