

SYRAH 2015

Release date: May 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 Shiraz is part of the Gabriëlskloof Estate range, together with our Rosebud, Sauvignon Blanc and The Blend. This range offers a selection of boutique style wines made with grapes from our Estate, 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 2015 harvest were cool and wet, leading to longer hang times and increased freshness.

VINIFICATION

Following careful hand-picking, the fruit was transferred through gravity into tanks with 30% remaining as whole clusters. Fermentation occurred spontaneously with a total maceration time of three to four weeks. After pressing, wine was transferred to barrel (10% new) for 12 months. .

TASTING NOTE

On the nose, signature white pepper with black olive, dried peach and pot-pourri. The wine has a soft, silky mouthfeel with a long finish and good concentration, and will continue improving and developing for five to eight years after harvest.

TECHNICAL ANALYSIS:

<i>Alcohol</i>	<i>13.5% volume</i>
<i>Residual Sugar</i>	<i>2.4 g/l</i>
<i>Total Acid</i>	<i>5.5 g/l</i>
<i>pH</i>	<i>3.33</i>



GABRIËLSKLOOF