

# SYRAH 2016

*Release date: May 2018*

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 Estate range, together with our Rosebud, Sauvignon Blanc, Chenin 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 2016 harvest were hot and dry, leading to smaller berries and more concentrated flavours.

## 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

The nose offers blackcurrant, leather, sour cherry and white pepper. There are lighter, floral notes that complement the savoury spice typical of our Syrah. The palate is medium bodied and focused with excellent fruit intensity and supple tannins, and will continue improving and developing for five to eight years after harvest.

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|-----------------------|----------------------|
| <i>Alcohol</i>        | <i>14.27% volume</i> |
| <i>Residual Sugar</i> | <i>1.9 g/l</i>       |
| <i>Total Acid</i>     | <i>5.8 g/l</i>       |
| <i>pH</i>             | <i>3.39</i>          |

TECHNICAL ANALYSIS



# GABRIËLSKLOOF