

# SYRAH ON SANDSTONE

## THE LANDSCAPE SERIES

2021

*Release date June 2023*

### ABOUT

The Landscape Series is a range of five wines that show the best of Gabriëlskloof's vineyards, together with some special old vine treasures, and aims to give an honest representation of the elements that make them unique. We wanted the labels to reflect this approach and commissioned Niël Jonker – well-known for his landscape panels painted on location – to capture the spirit of our Overberg landscapes.

### VINEYARD NOTES

The Syrah on Sandstone site is mountainous and made up of broken Sandstone, making it incredibly tough for vineyards to grow. This merciless environment leads to natural low vigour and minimal yields, resulting in a complex, unique wine. Although looking strong and happy, our sandstone syrah blocks bear very little fruit with tremendous concentration.

### WINEMAKING

The fruit was hand-picked into small crates and transferred directly into our cold room, where it remained overnight. About 40% of the crop was destemmed, with the rest left as whole clusters. The wine was fermented wild in small, open-top fermenters with extended post-fermentation maceration. Aged in 500L barrels for 18 months, with second and third fill French Oak used.

### TASTING NOTE

Crushed blueberries, black plums and mixed spice lead on the nose while the palate introduces a fresh, minty herbaceousness and texture of olive pith. Those signature chalky tannins again hold the wine in perfect balance.

### TECHNICAL

Alc 14% | RS 1.6 | TA 5.3 | pH 3.62

**GABRIËLSKLOOF**

