

# SYRAH ON SHALE

## 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 fruit comes from a single Bokkeveld shale site on the Gabriëlskloof property. A high clay component allows for excellent water retention and a resultant riper fruit profile in the wine. Another factor that has a significant influence on our terroir is wind, and this vineyard site faces the full brunt of the south-easterly wind, providing just enough stress for the vines to show their true colours.

#### 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 14 months, with second and third fill French Oak used.

#### TASTING NOTE

Depth and intensity on the nose, with blue flowers, blackberries and grilled meat nodding towards Coté Rotie. The palate is plush and concentrated with darker fruit from cassis alongside kalamata olives and black pepper. Vibrant acidity balances the fruit weight for a long, complex finish and augurs well for ageing.

#### TECHNICAL

Alc 14.2 | RS 1.9 | TA 5.4 | pH 3.67

**GABRIËLSKLOOF**

