

ESTATE: GABRIËLSKLOOF, BOTRIVIER
RANGE: THE LANDSCAPE SERIES
WINE: SYRAH ON SHALE
VARIETIES: SINGLE VARIETY
VINTAGE: 2015



GABRIËLSKLOOF

The Landscape Series of wines is an authentic representation of our top vineyards, as well as a few old vine treasures. We wanted the labels to reflect this and decided to commission local artist and friend Niël Jonker to capture the spirit of our Overberg landscapes. The first two wines to be released as part of the series were the Magdalena and Elodie in August 2016, with the Cabernet Franc and the two single vineyard Syrahs released in June 2017.

“The idea behind having two Syrahs is to represent the two major soil types prevalent at Gabriëlskloof. Our sandstone vineyards produce a Syrah that is elegant and perfumed, while the heavier shale soils offer fruit concentration and depth.” Peter-Allan Finlayson

VINTAGE

The 2015 vintage led to early proclamations that it is a Cape classic, and the wines are certainly backing this up. In his fourth annual guide to South African wines, award-winning British wine writer and Master of Wine Tim Atkin says the 2015 vintage is “the best I’ve tasted in 26 years...”. A wet 2014 provided ample reserves for the vines to develop happily through the warm and dry summer leading to early, but full ripeness and beautifully balanced wines.

VINEYARD NOTES

The fruit comes from a single vineyard, Bokkeveld shale site on the Gabriëlskloof property. The shale is interspersed with a high clay component allowing for good water retention and a resultant riper fruit profile in the wine. Another factor that is a significant influence on our terroir is wind, and this vineyard 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 cool room where it remained overnight. 60% of the crop was destemmed with the remaining 40% left as whole clusters. The wine was fermented wild and aged in a combination of 225L and 500L barrels for 18 months, with 30% new French Oak used.

TASTING NOTE

Plush and spicy the Syrah on Shale is the extrovert of the pair showing dark red fruit, fynbos and tapenade on the nose. The palate is sappy and full with juicy tannins and a long, fine finish.

AGEING POTENTIAL

Delicious now and into 2022.

TECHNICAL ANALYSIS

Alk: 14.42% | RS: 1.88g/l pH: 3.48 | TA: 5.64g/l

