

Gabriëlskloof Sauvignon Blanc 2011

Colour: The clear brilliance and pale straw colour are characteristic of this tropical-toned Sauvignon Blanc blended with oak matured Semillon.

Nose: The subtle nose reveals itself through layers of pineapple and granadilla followed by a green, herbaceous nettle tone.

Palate: A crisp, youthful mouth feel is complemented by the firm, creamy complexity of the oaked Semillon.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Bot River

analysis : alc : 13.17 % vol rs : 1.8 g/l pH : 3.11 ta : 7.1 g/l so2 : 138 mg/l fso2 : 48 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Perfect now and can be matured for three to four years from vintage.

in the vineyard : We have seven blocks of Sauvignon Blanc with diverse soils and slopes. (The vineyards on the farm are planted in Bokkeveld shale and Table Mountain sandstone soils.) These blocks are harvested and vinified separately, allowing us to document the impact of the different sites on the wine. So far, the shale blocks seem to produce a profile that is flinty and green, while the sandstone blocks have more granadilla and sweet melon flavour profiles. We are still learning and deciding where to place our focus going forward, but will always endeavour to make Sauvignon Blanc that is delicate and balanced, with no one specific element overpowering the others. Our Sauvignon Blanc's appeal lies in its minerality, palate and viscosity. To achieve this we release the wine about a year after the vintage, as this style benefits from a little maturation. The 2011 harvest was a dry one and by doing up to three passes through the blocks (starting at 6am and finishing before 10am), we were able to pick the grapes at optimum ripeness.

about the harvest: Bunch sorting (sorting the grapes in bunches as opposed to sorting separate fruit) is done in order to select the very best fruit and eliminate unwanted materials.

in the cellar : In the cellar, reductive winemaking techniques are employed. (From harvest to bottling, the interactions between the wine and oxygen are kept to an absolute minimum. This preserves the aromas and flavours of the grapes, resulting in a fruity and fresh-tasting wine.) In 2012, we will try to make our Sauvignon Blanc in a 100% reductive style.

There is skin contact (leaving the extracted juice on the grape skins) for about 12 hours and cool fermentation is done with chosen natural yeasts. During pressing, we keep the free-run juice and pressed juice separate. The wine is left on the lees for about six months and tank selections determine the final blend. Wooded Semillon adds concentration to the wine, which is kept in bottle for three months before it is released.

Bottles: 22 600

