

## Gabriëlskloof Magdalena 2010

Colour: Light, pale-golden straw hue. Clear and brilliant.

Nose: The subtle perfume of tropical primary fruit settles into layers of gooseberries, pineapple and kiwi fruit. Gentle use of French oak creates elegant layers of caramel and vanilla, the background upon which the primary fruit showcases the stylishness of Magdalena.

Palate: The subtle aromas follow through onto the palate, carried on the structure of the minerality associated with our soils and the texture of the Semillon that results from our climate.

**variety** : Semillon | 52% Semillon, 48% Sauvignon Blanc

**winery** : Gabriëlskloof Wines

**winemaker** : Kobie Viljoen

**wine of origin** : Bot River

**analysis** : alc : 13.9 % vol    rs : 1.2 g/l    pH : 3.33    ta : 6.7 g/l    so2 : 122 mg/l    fso2 : 38 mg/l

**type** : Red    **style** : Dry    **wooded**

**pack** : Bottle    **closure** : Cork

**ageing** : The wine should be at its best 18 months from harvest.

**in the vineyard** : Magdalena is our flagship white wine, named after Bernhard's sister. He has always been very fond of her and admires her as a remarkable, strong, focused woman, who at the same time is an elegant wife and loving mother to four. She currently lives in the UK. From the moment Bernhard started thinking about owning a wine farm, he knew he wanted to name a wine after her.

Magdalena is the result of the careful blending of the natural entities that make Gabriëlskloof unique. In the glass, the wine reflects the richness and minerality of the Bot River soils, the fruit perfume of the cultivars that results from our maritime climate, and the excitement and creativity of the human spirit.

**in the cellar** : The idea initially was to blend only a small component of Semillon with the Sauvignon Blanc, but it was eventually decided to make Semillon the main component - 52% Semillon and 48% Sauvignon Blanc. The Semillon was fermented and matured in bigger oak barrels (400 and 500 litre French and Hungarian oak) for about six months before it was blended with the Sauvignon Blanc. Interestingly, the Sauvignon Blanc component used for the Magdalena is usually the pressed fraction of juice, which is picked earlier for texture and flavour and works well with Semillon. We use the best block of Semillon on the farm and pick at a slightly higher balling because of the oak maturation.

Only 20 cases available.

