

Gabriëlskloof White Nuntius 2013

Fresh and racy, with elegant aromatics and white stone fruit.

The Nuntius White pairs with our South African Coasts Oceans bounty and café style lighter meals! Sushi, Thai dishes, Vietnamese eating, and Mediterranean flavours such as Italian pizza's and pasta's!. Dishes such as seared tuna, soufflés, the perfect roast chicken and dim sum morsels...

variety : | 71% Sauvignon Blanc, 26% Semillon, 3% Viognier

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 13.19 % vol rs : 1.9 g/l pH : 3.39

type : White **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** 0

ageing : Can be aged for 1 – 3 years

“nuntius , a, adj. l. i, m. , a bearer of news, one who makes known, a messenger (fr eq. and class.); a. In gen., a message, news, tidings”

“The message contained in this bottle of wine is one of uncompromised quality. Starting with the grapes, which are picked by hand, and from selected vineyards on the farm, to the careful, light-handed winemaking techniques used by our winemaker, Kobie Viljoen. Enjoy, and if you like it, why not spread the word?”

in the vineyard : Southern Slopes, Bokkeveld Shale, 9 year old vines, area 68h, 6 wire Perold, drip irrigation, clone SB 10/R110

about the harvest: Hand harvested at 22.5 – 23° baling

Yield: 8t/ht

Date: 13/02 to 20/02

in the cellar : Reductive winemaker, soft press up to 0.8 bar, cold fermentation at 11 – 12 degrees C, Semillion partly fermented in neutral oak vats, up to 6 months maturation.

