

## Gabriëlskloof Rosebud 2014

On the nose, the prominent rose perfume with hints of strawberries and candyfloss broadens into elegant floral and white stone fruit flavours. A crisp, lively mouthfeel with juicy, sweet-tart berry fruit and a moreish mineral, peppery finish.

**variety** : Shiraz | 69% Shiraz, 31% Viognier

**winery** : Gabriëlskloof Wines

**winemaker** : Kobie Viljoen

**wine of origin** : Bot River

**analysis** : alc : 13 % vol   rs : 5.3 g/l   pH : 3.21   ta : 6.7 g/l

**type** : Rose   **style** : Off Dry   **taste** : Fruity

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Delightful now, and delicious up to two years after harvest.

**in the vineyard** : Gabriëlskloof winery is in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a mesoclimate perfectly suited to low-yielding vineyards. Specific vineyard blocks have been allocated for making Rosebud. As suggested by the name, the wine is youthful, full of promise and a delight to behold (and consume), with subtle rose perfumes enticing the drinker to take another sip.

**about the harvest** : During harvest, the Shiraz and Viognier are picked on the same day, the Viognier at optimal ripeness and the Shiraz fruit at a slightly lower sugar level (about 19 balling) than it would be for a red wine.

**in the cellar** : The grapes are cooled overnight to preserve the flavours and then carefully bunch sorted before being crushed and pressed. Technically, this is a Blanc de Noir style of wine with a cheeky twist.

