

## Gabriëlskloof Sauvignon Blanc 2013

This wine shows welcoming green tropical fruit on the nose, evolving into herbaceous notes of nettle and lemon grass, and ending with a captivating white flower bouquet. These aromas follow through as flavours on the palate, which is deliciously mouth filling and rich, while a well-balanced structure allows for a lingering aftertaste.

**variety** : Sauvignon Blanc | Sauvignon Blanc, Semillon

**winery** : Gabriëlskloof Wines

**winemaker** : Kobie Viljoen

**wine of origin** : Bot River

**analysis** : alc : 13 % vol   rs : 1.5 g/l   pH : 3.10   ta : 7.2 g/l

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

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

**ageing** : Ready for drinking immediately, and best up to three years from vintage.

**in the vineyard** : Gabriëlskloof Sauvignon Blanc is the result of a meticulous selection and blending process of seven different blocks of Sauvignon Blanc, vinified separately. Furthermore, reductive wine making techniques ensure preservation of all the fruity flavours, as well as a fresh-tasting wine.

**in the cellar** : Our Sauvignon Blanc's appeal lies in its minerality, clean palate and viscosity. In the cellar, reductive winemaking techniques are employed. These preserve the aroma and flavour of the grapes, resulting in a fruity and fresh-tasting wine. On average, the juice will have about 12 hours skin contact and undergoes a cool fermentation with natural yeasts. The wine is left on the lees for about six months after which the final tank selections are made, usually with a small percentage of wooded Semillon added for extra complexity.

