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Gabrielskloof Shiraz 2011

Colour: Dense ripe, ruby colour with a youthful purple edge.
Nose: The nose shows typical Shiraz notes of white pepper, ginger and red berries. A hint of caramel and cigar box lingers around the second layer, courtesy of the French and American oak use.
Palate: The wine has a palate-filling mouth feel with a creamy, velvety finish. The intriguing pepper taste lingers long after.

variety : Shiraz | 100% Shiraz
winery : Gabriëlskloof Wines
winemaker : Kobie Viljoen
wine of origin : Bot River
analysis : **alc :** 14.15 % vol **rs :** 3.1 g/l **pH :** 3.47 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Will continue improving and developing for five to eight years after harvest.

in the vineyard : We have seven different clones of Shiraz on the farm, each lending different elements to the final blend. A portion of the Shiraz is planted on Bokkeveld shale, giving body and structure, while the portion planted on sandstone gives elegance and floral characters. The Bot River climate naturally gives us very low yields. From 2009 onwards, we began to pick the Shiraz grapes slightly earlier, as our aim is to produce lower alcohol wines (13-14%). The flavour profiles of white pepper and red berries are typical of cold-climate Shiraz.

about the harvest: 100% Shiraz

in the cellar : The Shiraz 2009 comprises a blend of 90% Shiraz, 8% Mourvèdre and 2% Viognier. The last two are blended in to complement the Shiraz, not overpower it. During fermentation the grapes undergo a three to five-day cold soak at 12oC. One-third of the wine undergoes malolactic fermentation in new oak barrels (mostly French oak). The rest of the wine undergoes malolactic fermentation in tanks. All the wine is matured in oak barrels for about 12 months.

