

Gabriëlskloof Magdalena 2012

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 is gentle, stylish and elegant.

variety : Semillon | 53% Semillon, 47% Sauvignon Blanc

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Bot River

analysis : **alc** : 12.9 % vol **rs** : 2.4 g/l **pH** : 3.12 **ta** : 7.1 g/l

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

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

in the cellar : Magdalena is our flagship white wine, named after the owner Bernhard Heyns's sister. 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 (53%) – and to create a wine of distinction. The Semillon is fermented and matured in bigger oak barrels (400 and 500-litre French and Romanian oak) for about six months before it is blended with the Sauvignon Blanc. We use the pick of the blocks for the Semillon and harvest at a slightly higher balling, giving it the ability to handle a little oak maturation.

