

Gabriëlskloof Sauvignon Blanc 2016

A classically styled Sauvignon Blanc with aromas of cut grass, kiwi fruit, black-currant and hints of citrus and tropical fruit. The palate is multilayered with a sophisticated, fresh mouth feel and a crisp vibrancy with lingering flavours of Cape gooseberry, lime and zesty fruit flowing into a subtle mineral finish.

Seafood

variety : Sauvignon Blanc | 93% Sauvignon Blanc and 7% Semillon

winery : Gabriëlskloof Wines

winemaker : Peter-Allan Finlayson

wine of origin : Bot River

analysis : **alc** : 12.9 % vol **rs** : 2.7 g/l **pH** : 3.06 **ta** : 6.8 g/l

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

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

ageing : 2-3 years

in the cellar : The grapes did not receive any skin contact and were gently pressed. Fermentation lasted three weeks at 15°C. The wine was left on its primary lees for five weeks post fermentation and after blending an extra three months on fine lees. Furthermore, reductive wine making techniques ensure the preservation of all the fruity flavours, as well as a fresh-tasting wine. The time on lees has given this wine a waxy, smooth mouth-feel, yet it retains its refreshing, citrus-like acidity.

