

Gabriëlskloof Elodie 2015

Light, pale golden straw hue. Clear and brilliant. On the nose, subtle flavours of citrus pith and white floral notes settle into layers of almond, dried pineapple, and lanolin. The palate is restrained, with a viscous, waxy mouth feel and great natural acidity and freshness typical of old vine Chenin.

Delicious with creamy, earthy white rind cheeses like Brie, but also perfect for a buttery, umami-rich onion tart, or simple, pan-fried scallops.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Gabriëlskloof Wines

winemaker : Peter-Allan Finlayson

wine of origin : Swartland

analysis : **alc** : 13.6 % vol **rs** : 1.8 g/l **pH** : 3.50 **ta** : 5.2 g/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

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

ageing : Delicious now and into 2022.

in the cellar : The grapes were whole bunch pressed with no additions. After an overnight rough settling in tank, the juice was transferred to 400 and 500L old French oak barrels, where it fermented wild and remained until blending before bottling.

