

Gabriëlskloof Magdalena 2015

Light, pale golden straw hue. Clear and brilliant. Intense, well-integrated nose with a layered bouquet of blackcurrant, lime flower, and almonds in the background. The palate has a delicious sweet-sour zestiness, balanced with a creamy, almost chalky, finish.

Delicious with silky garlic and thyme-flavoured chicken livers, or a creamy, smoked snoek pâté.

variety : Semillon | 50% Semillon and 50% Sauvignon Blanc

winery : Gabriëlskloof Wines

winemaker : Peter-Allan Finlayson

wine of origin : Franschhoek

analysis : alc : 13.6 % vol rs : 1.6 g/l pH : 3.40 ta : 5.7 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 : Both the Sémillon and the Sauvignon Blanc were fermented and matured in 400- and 500-litre old French oak barrels, and made oxidatively with minimal intervention.

