

## Gabrielskloof 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.



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