



GABRIËLSKLOOF

`Magdalena` Semillon/Sauvignon Blanc 2015

Walker Bay, Bot River, Cape South Coast, South Africa



PRODUCER

Gabriëlskloof is a beautiful wine estate located in the Overberg region east of Cape Town. It was purchased in 2001 by Bernhard Heyns, who had been on the lookout for the ideal place to plant vines. After planting, his first vintage was in 2009. We felt compelled to add Gabriëlskloof to our list because Peter-Allan Finlayson, Bernhard's son-in-law, took over as winemaker from the 2015 vintage. Peter-Allan is now Cellar Master and oversees general management of the property. The farm has 178 hectares, with 68 hectares planted to vines. The vineyards are farmed sustainably with the support of full time vineyard consultant Rosa Kruger. Their aim is to move to organic farming in the future.

VINEYARDS

The Semillon was sourced from low-yielding old vines estimated to be 34 years old in Franschhoek, adding a textural dimension often lacking in wines made from younger vines. The Sauvignon Blanc is from Gabriëlskloof, where the vines are 13 years old, situated on south-facing slopes with a combination of Table Mountain Sandstone and Bokkeveld Shales soils. The cool maritime climate of the farm results in naturally lower yields - typically six tonnes per hectare.

VINTAGE

2015 was an excellent vintage. A very cold and wet winter was followed by a moderate and dry summer. This permitted advanced flavour development at low sugar levels. The harvest took place during the month of February.

VINIFICATION

Both the Semillon and the Sauvignon Blanc were fermented and matured in 400 and 500 litre old French old barrels, and made oxidatively with minimal intervention.

TASTING NOTES

Magdalena is intense and well-integrated on the nose, with a layered bouquet of lime flower and almonds in the background. The palate has a delicious sweet and sour zestiness, which is balanced with a creamy, almost chalky finish.

Grape Varieties **50% Sauvignon Blanc**
 50% Semillon

Winemaker **Peter-Allan Finlayson**

Closure **Natural Cork**

ABV **13.5%**

Residual Sugar **1.6g/L**

Acidity **5.7g/L**

Wine pH **3.4**

Notes **Sustainable, Vegetarian,
Vegan**