

# Walker Bay Cabernet Franc 2015 Walker Bay, Bot River, Cape South Coast, South Africa



Grape Varieties	100% Cabernet Franc
Winemaker	Peter-Allan Finlayson
Closure	Natural Cork
ABV	14%
Residual Sugar	1.43g/L
Acidity	5.39g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

#### **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**

Gabriëlskloof winery is in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a mesoclimate perfectly suited to low-yielding vineyards. The farm and vineyards were established in 2000, with the first vintage made in the cellar in 2009. Gabriëlskloof strive to farm as sustainably as possible, and were recently awarded Championship status for BWI (Biodiversity in wine). There are a variety of different soils on the farm, with the Cabernet Franc being planted on a combination of Bokkeveld Shale and Table Mountain Sandstone.

## **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. There is no doubt it was a great vintage for Bordeaux cultivars.

# **VINIFICATION**

The fruit was hand-picked into small crates and transferred directly into the cool room where it remained overnight. 90% of the crop was destemmed with the remaining 10% left as whole clusters. The wine was fermented wild and aged in 500 litre barrels for 18 months, with 30% new French oak used.

# **TASTING NOTES**

Raspberry and blackcurrant on the nose, with an earthy minerality and hints of violet and graphite.

#### **AWARDS**

Sommelier Wine Awards 2018, Gold