

Gabriëlskloof,  
**`Magdalena` Semillon 2018**  
Walker Bay, Bot River, Cape South Coast, South Africa



**GABRIËLSKLOOF**



## 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

2018 is the first vintage to be labelled as a Semillon - making up 85% of the blend with 15% Sauvignon Blanc. The Semillon was sourced from low yielding, 40-year-old vines in Franschoek, which add a textural dimension to the blend, as well as a younger vineyard in the Swartland, planted on decomposed Granite soils. The Sauvignon Blanc is from the Gabriëlskloof farm, where the vines are 15 years old. The vines are planted 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

The winter was very dry and South Africa experienced the worst drought in 100 years through the 2018 vintage. While this caused lower yields, the vineyards remained healthy throughout the warm and dry summer. This allowed the fruit to be harvested with small bunches and berries, resulting in great concentration of flavour.

## VINIFICATION

Both the Semillon and the Sauvignon Blanc grapes were whole bunch pressed and barrel- fermented using only native yeasts. Both wines spent about ten months on lees, in 400 and 500 litre old French oak barrels, before being blended and bottled. 20% of the wine was matured in clay amphorae.

## TASTING NOTES

Light, pale golden straw hue. Well-defined notes of grapefruit, lime peel, jasmine and spice emerge on the nose. The palate is richer and more textural than previous vintages, balanced by taut acidity and vivid fruit intensity.

Grape Varieties	<b>85% Semillon</b> <b>15% Sauvignon Blanc</b>
Winemaker	<b>Peter-Allan Finlayson</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.33</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>