

Gabriëlskloof,
`Elodie` Chenin Blanc 2021
Swartland, Coastal Region, South Africa



GABRIËLSKLOOF



Grape Varieties	100% Chenin Blanc
Winemaker	Nina Muller
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2g/L
Acidity	5.7g/L
Wine pH	3.31

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 fruit for this wine is sourced from four vineyards, three of which are located in the Swartland (Nuwedam, Nuweland and Uitvlug vineyards). The other, the Contermanskloof vineyard, is to the south in Durbanville. All of the vineyards are estimated to be over 40 years old. They are dryland bush vine vineyards and have never been irrigated. As a result of the arid conditions, these sites yield little fruit (between one and three tonnes per hectare), but with immense concentration. South Africa is the only New World country that has significant plantings of old-vine Chenin Blanc, and Elodie is an expression of what can be made from this national treasure.

VINTAGE

2021 was a long, cool vintage and lasted around 10 days longer than the previous vintage. As a result of the long growing season, the grapes experienced a perfectly paced, slow ripening process and developed greater aromatic complexity. The grapes took some strain as the soils dried up early in January. This led to particularly small bunches and lower yields, with excellent fruit intensity.

VINIFICATION

The grapes were whole bunch pressed with no additions. After an overnight rough settling in tank, the juice was transferred to 400 and 500 litre old French oak barrels, followed by fermentation with indigenous yeast. The wine remained in oak for eight months before bottling, lending rich mouthfeel to the finished wine.

TASTING NOTES

This wine is light golden in colour with lifted aromas of wild herbs, honeysuckle and citrus peel. The palate is layered and complex with rich texture and glossy stone fruit, tempered by mouth-watering acidity and impressive length.