

Gabriëlskloof,  
**`Elodie` Chenin Blanc 2022**  
Swartland, Coastal Region, South Africa



**GABRIËLSKLOOF**



Grape Varieties	<b>100% Chenin Blanc</b>
Winemaker	<b>Nina Muller</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.8g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.28</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegan</b>

## 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

A cold, wet winter and cool spring conditions set the vineyards up for a very good growing season. January showed a large swing in weather conditions with early January heat waves causing damage to bunches and required careful canopy management and attention in the vineyards. However, the vineyards' ability to retain water meant harvest was two to three weeks later than usual, resulting in enhanced flavour development in the grapes.

## 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 and 30% to clay amphorae, followed by fermentation with indigenous yeast. The wine remained in oak and clay for nine 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, hay and citrus peel. The palate is layered with rich texture and glossy stone fruit, tempered by mouth-watering acidity and a mineral core. The finish is long and complex with notes of almond, buttered toast and smoke.