

Gabriëlskloof,
Bot River Sauvignon Blanc 2022
Walker Bay, Bot River, Cape South Coast, South Africa



Grape Varieties	100% Sauvignon Blanc
Winemaker	Anmar van Niekerk
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	5.6g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	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

The Gabriëlskloof estate is situated in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a cool mesoclimate perfectly suited to Sauvignon Blanc vines. The grapes for this wine are sourced from seven vineyards across the estate on tough and rocky sandstone and shale soils, at altitudes of around 150 metres above sea level. Half of the vineyards face south-west with the other half facing east, resulting in excellent freshness. The vineyards are naturally low yielding, producing on average six tonnes per hectare.

VINTAGE

The 2022 vintage saw cooler than average temperatures and moderate weather conditions, which allowed the grapes to steadily develop both concentrated and complex flavours. Cool nights meant that the Sauvignon Blanc grapes were able to retain fresh levels of acidity and elegant aromatics.

VINIFICATION

The grapes were vinified by plot. Once at the winery, they were mainly destemmed and crushed, with 15% pressed in whole bunches. Fermentation took place in stainless-steel tanks using indigenous yeast. The wine was aged on the lees for seven months for a rounded mouthfeel and then blended in early November. Bottling took place in early December.

TASTING NOTES

This is an elegant Sauvignon Blanc with bright aromas of lime zest, blackcurrant leaf and flint on the nose. The palate is light bodied and well balanced with refreshing acidity and tropical citrus notes on the finish.