Gabriëlskloof,

`Magdalena` Semillon 2022 Walker Bay, Bot River, Cape South Coast, South Africa





Grape Varieties	90% Semillon
	10% Sauvignon Blanc
Winemaker	Anmar van Niekerk
Closure	Diam
ABV	13.5%
Residual Sugar	2g/L
Acidity	5.9g/L
Wine pH	3.24
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 2022 Magdalena is made up of 90% old vine Semillion and 10% Sauvignon Blanc. The Semillon was sourced from low yielding, 46year-old vines in Franschhoek, which add a textural dimension to the blend, as well as an even older vineyard (planted in 1972) in the Swartland, planted on decomposed Granite soils. The Sauvignon Blanc is from the Gabriëlskloof farm, where the vines are nearly 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 wines of 2022 were influenced by the intense heat waves of the picking season. This effect was slightly softened by a reasonably cold winter with decent rainfall. Picking was brought forward slightly in order to retain freshness. The resulting wines have excellent fruit intensity and texture.

VINIFICATION

Once the fruit arrived at the winery, the grapes were whole bunch pressed and settled without the use of enzymes overnight. The must was racked into 400-500 litre used French oak barrels and underwent fermentation using indigenous yeasts. The wine then spent almost 12 months on its fine lees before being blended and bottled.

TASTING NOTES

The 2022 vintage is powerful and long with aromas of bay leaf, lime curd and honey on the nose. Silky texture and poised fruit are tempered by a smokey, saline character, leading to a long finish.

