GABRIËLSKLOOF

`Rosebud` Bot River 2023

Walker Bay, Bot River, Cape South Coast, South Africa



Grape Varieties	100% Syrah
Winemaker	Anmar van Niekerk
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.3g/L
Acidity	6.7g/L
Wine pH	3.42
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

Located in the Bot River ward, the prevailing southerly winds from the nearby Atlantic Ocean moderate temperatures and create a mesoclimate perfectly suited to low-yielding vineyards. The vines are all between 16 and 19 years old and are planted on gentle north and south facing slopes at around 200 metres above sea level, on sandstone and shale soils.

VINTAGE

The 2023 vintage in South Africa was very wet. Particularly on the south coast. However, this rainy vintage followed a very dry growing season in which yields were greatly reduced. Because of this, good ripeness was achieved as well as great acidity in 2023. Vineyard management was essential in the wet weather and timing was everything to ensure a good selection of grapes were picked without the potential diluting effect of rainfall close to picking. Overall, despite some challenges the 2023 vintage was fruitful.

VINIFICATION

The Syrah grapes for this wine were handpicked and cooled overnight. They were then whole bunch pressed with a short maceration to achieve a light colour. The must was fermented with indigenous yeasts and placed in stainless steel tanks to mature on lees for a few months. The wine was then gently filtered before bottling.

TASTING NOTES

A vibrant and juicy style of rosé, with aromas of wild strawberry, rhubarb and quince. A red apple skin note to the palate gives the wine complexity and crunch. The finish is refreshing and balanced with bright acidity and a rounded mouthfeel.