

Gabriëlskloof,  
`Syrah on Shale` Walker Bay 2021  
Walker Bay, Bot River, Cape South Coast, South Africa



GABRIËLSKLOOF



Grape Varieties	<b>100% Syrah/Shiraz</b>
Winemaker	<b>Anmar van Niekerk</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.67</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, 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 Gabriëlskloof estate is situated in the Bot River ward, where prevailing southerly winds from the nearby Atlantic Ocean create a cool mesoclimate. The fruit for this Syrah is sourced from a single Bokkeveld shale vineyard on the estate. The soil's high clay content has good water retention and results in excellent structure. This site is also particularly exposed to brisk south-easterly winds, providing stress to the vines and resulting in additional depth and character in the finished wine.

## VINTAGE

The 2021 vintage was long and particularly cool, lasting 10 days longer than the previous vintage. The grapes underwent a well-paced, slow and steady ripening, which resulted in fruit with good levels of concentration, elegant aromatics and lively acidity.

## VINIFICATION

The fruit was picked by hand into small crates and transferred directly to the cold room overnight. Around 40% of the grapes was destemmed and the remaining 60% was left as whole bunches. Fermentation took place in small, open top fermenters using indigenous yeast. Extended post fermentation maceration resulted in smooth, integrated tannins. The wine was then aged for 14 months in 500-litre second and third fill French oak.

## TASTING NOTES

Akin to Côte Rôtie, this wine has aromas of violet, blackberry, black pepper and grilled meat on the nose. The palate is concentrated and dense with plush fruit and a savoury edge. Vibrant acidity balances the fruit weight for a long, complex finish.